

## Appetizers

### **Seafood Extravaganza (*for Two*) \$95**

Chilled oysters, crab claws, shrimp, mussels, lobster tail (6oz.)  
cocktail sauce, green goddess oil, **Shot of Stolichnaya Vodka**

### **Island Jumbo Shrimp Cocktail \$22**

With avocado, sour cream and calypso cocktail sauce

### **Smoked Atlantic Salmon \$19.50**

Bagel chips, creamed horseradish, lemon, traditional garnish

### **Escargot \$19**

Sautéed with garlic and Chablis butter

### **Seafood St. Jacques \$25**

Crab, scallops, shrimp & lobster in herb cream sauce

## Salads

### **Caesar Salad \$13.50**

Crisp Romaine, focaccia croûtons, Parmesan cheese

### **Club House Salad \$12.25**

Mixed Romaine, iceberg, rainbow peppers, red onions, black olives, tomatoes,  
tossed in our signature spicy peanut-red chili dressing

## Soup

### **Onion Soup Gratin \$10.50**

Oven-glazed with Swiss cheese

### **Bahamian Conch Chowder \$13**

Tender simmered conch, thyme, diced root vegetables

## House Specialties

### **For Two Tableside**

### **Mixed Grill \$105**

Double lamb chops, tenderloin of beef, homemade sausage, lobster tail, pork escalope, bacon,

### **Chateaubriand \$125**

Prime cut beef tenderloin (18oz)

### **The Porterhouse \$125**

Thick cut Porterhouse of beef (38oz)

### **House Specialities Served With**

Roasted red skinned potatoes, carrots, asparagus, mushrooms, glazed shallots, crispy onions,  
grilled tomatoes and roasted garlic

## Main Entrée

### **Herb-Roasted Rack of Lamb \$52**

Pancetta risotto cake, creamed spinach, fava beans with sun-dried tomatoes

### **Veal Chop (12oz) \$55**

Charred onion compote, mushroom sauce with aged sherry

### **Salmon Supreme New Orleans \$42**

Bronzed salmon presented on tomato fondue, crispy leeks, Louisiana rice

### **Dover Sole \$68**

Pan-fried in butter served with a lemon butter sauce

### **Abaco Grouper Filet \$44**

Roasted grouper filet, corn succotash, red skinned crushed potatoes, Andros citrus

## From Our Grill

All grilled items are naturally seasoned, served with Provencal tomato, watercress, roasted garlic and crisp-fried onions with a choice of Béarnaise or peppercorn sauce

### **Aged New York Strip Steak (14oz.) \$50**

### **Double Chicken Breast (12oz.) \$40**

Marinated with Garden Herbs, Garlic, Citrus Juice

### **Swordfish Steak (8oz.) \$42**

### **Tenderloin of Beef (8oz.) \$46 (12oz.) \$53**

### **Rib Eye \$58**

Center cut rib eye (16oz.)

### **Land & Sea \$60**

Aged tenderloin of beef with marinated grilled giant shrimp, sauce Choron

### **Add 6oz. Lobster Tail to any grilled entrée \$32**

## Side Orders

### **Sautéed Mushroom \$9**

### **Butter-Steamed Asparagus \$10**

### **Creamed Spinach \$9**

### **Steamed Broccoli \$9**

### **Potato Gratin \$9**

### **Roasted Garlic Mashed Potatoes \$9**

### **Over Sized Baked Potato with Loaded Baked Potato Dressing \$9**

### **Cajun Wedge Fries \$8**

A 15% gratuity is automatically added to all food and beverage checks.