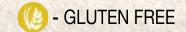


APPETIZERS

All prices are in US\$

COLD

Of Goat cheese wrapped in Italian Prosciutto ham 16.75 Pan seared served over mixed local organic lettuce, raspberry vinaigrette 18.75 Sesame crusted tuna tataky Sushi grade Tuna, wasabi green pea puree, Wakame cucumber salad, teriyaki glaze 1 Beef Carpaccio 18.50 Thinly Sliced Angus beef, truffle mayonnaise, garlic crouton, arugula, 🚣 Parmasan cheese 1 Egyplant Carpaccio 18.50 Luke warm thinly sliced eggplant, tossed gooseberry cherry tomato Balsamic drizzle, Basil pesto HOT 100 Garlic Escargots 1/2 dozen 14.50 Sizzling hot. Cooked in garlic herb butter OFried Calamari 15.75 Tubes only, with marinara dipping sauce 00 Spicy Shrimp 17.50 Asparagus, spicy cream sauce 1 Baltimore Style Crab Cake 17.75 Served with Roasted pepper aioli On Porcini & Truffle Ravioli 17.50 With creamy truffle sauce, Parmesan cheese, arugula









SOUPS & SALADS

All prices are in US\$

SOUPS

On Creamy Tomato Soup
Grandma's recipe

9.75

On Caribbean Seafood Soup
A must try!

13.75

SALADS

O Caprese Salad

14.50

Sliced tomato, fresh mozzarella, arugula, fresh basil, olive oil, pesto, aged balsamic glaze

100 Matthew's Salad

16.75

Grilled chicken breast, Golden delicious apple, walnuts, mixed organic local lettuce, light curry dressing

O Caesar Salad

10.75

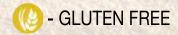
Romaine lettuce, croutons, Caesar dressing, Parmesan cheese

Add grilled chicken breast 7.00

Add seared shrimp 10.00

Add beef 14.00













MAIN COURSES

All prices are in US\$

FROM T	HE W	IATERS
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Pan Seared Grouper
 Served with rice, seasonal vegetables and shrimp sauce

10 Blackened Corvina 34.00

Mashed sweet potato bacon hash, sautéed seasonal vegetables, tomato pineapple sauce

Sesame crusted tuna Steak
Seared and served with warm Soba noodles, ginger, Asian vegetables,
Chinese sauce

Prepared with pineapple, Caribbean rum in a creamy coconut sauce,

Prepared with pineapple, Caribbean rum in a creamy coconut sauce, rice and seasonal vegetables

Orilled Octopus
Served with roasted baby potatoes tossed with spanish chorizo chunks,

O Asian Seabass
Pan seared, served with pumpkin mushroom risotto, seasonal vegetables

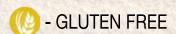
VEGETARIAN ITEMS

pickeled onions and a tangy paprika crema

O Toscan Gnocchi
Italian Potato dumplings served with creamy roasted bell pepper sauce, sundried tomato, basil, arugula

Fire Cracker roasted Cauliflower
 Cauliflower roasted in spicy Cajun tomato sauce, Balsamic glaze, Arugula
 23.75









FROM THE FIELDS

Beef Tips Beef tenderloin tips, fettuccine and creamy truffle sauce	All prices are in US\$
O Boz Filet Mignon "Angus Certified" Served with mashed potato, seasonal vegetables and red wine sauce Add Garlic Shrimp (4) 12.00	45.95
Ochicken Cordon Bleu Breaded chicken breast, stuffed with ham and Gouda cheese served with mashed potato, seasonal vegetables and a mushroom sauce	29.75
O Picanha 10oz Sirloin cap, potato spinach puree Arugula crispy onion toss, old fashioned stone ground mustard	47.50
ORIB Eye 12oz. Grilled grass-fed beef, roasted baby potatoes, caramelized onions cowboy butter	49.75
Beef & Mushroom Risotto Topped with Blue cheese crumbles and dates - A Fusion Experience!	37.50
T+O/TOAL	

ITALIAN

Sammy's all time favorite Chicken Parmigiana Breaded chicken breast, covered in tomato sauce. Topped with mozzarella cheese, served over pasta - Freshly grated Parmesan cheese served table s		
USDA Ground beef, mozzarella cheese, fresh tomato sauce Add Garlic Shrimp (4) 12.00	24.95	
Pasta Cartoccio Shrimp, mussels, squid, lobster chunks, baby clams and tomato basil sauce	37.00	

SIDE DISHES

Sautéed spinach	6.00	White rice	5.50
Mashed potato	6.00	O French fries	6.00
Roasted baby potatoes	6.00	Vegetables	6.00

- CONTAINS DAIRY

