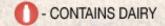


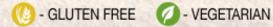
APPETIZERS

All prices are in US\$

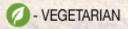
COLD

On Goat cheese wrapped in Italian Prosciutto ham Pan seared served over mixed local organic lettuce, raspberry vinaigrette	15.00
Sesame crusted Tuna tataky Sushi grade Tuna, wasabi green pea puree, Wakame cucumber salad, teriyaki glaze	17.50
Beef Carpaccio Thinly Sliced Angus beef, truffle mayonnaise, garlic crouton, arugula, Parmasan cheese	16.50
HOT	
O Garlic Escargots 1/2 dozen Sizzling hot. Cooked in garlic herb butter	13.50
O Fried Calamari Tubes only, with marinara dipping sauce	14.50
O Spicy Shrimp Asparagus, spicy cream sauce	16.75
Baltimore Style Crab Cake Served with Roasted pepper aioli	17.50
O Porcini & Truffle Ravioli	15.95





With creamy truffle sauce, Parmesan cheese, arugula





SOUPS & SALADS

in US\$

SOUPS

OO Creamy Tomato Soup Grandma's recipe

9.50

On Caribbean Seafood Soup A must try!

12.75

SALADS

O Caprese Salad 13.50

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

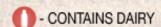
15.75 10 Matthew's Salad

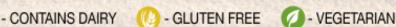
Grilled chicken breast, Golden delicious apple, walnuts, mixed organic local lettuce, light curry dressing

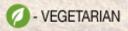
10.50 1 Caesar Salad

Romaine lettuce, croutons, Caesar dressing, Parmesan cheese

Add grilled chicken breast 6.00 Add seared shrimp 9.00







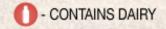


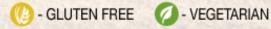




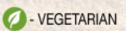
MAIN COURSES

	All prices are in US\$
FROM THE WATERS	
O Pan Seared Grouper Served with rice, seasonal vegetables and shrimp sauce	28.50
Blackened Corvina Mashed sweet potato bacon hash, sautéed seasonal vegetables, tomato pineapple sauce	31.50
Sesame crusted Tuna Steak Seared and served with warm Soba noodles, ginger, Asian vegetables, Chinese sauce	37.00
Prepared with pineapple, Caribbean rum in a creamy coconut sauce, rice and seasonal vegetables	35.75
Octopus Sweet soy glazed octopus, Spanish chorizo romesco risotto, cannellini beans puree	39.50
O Asian Seabass Pan seared, served with pumpkin mushroom risotto, seasonal vegetables	37.50
VEGETARIAN ITEMS	
(1) O Breaded Tofu Served with ginger soy sauce, rice and seasonal vegetables	19.75
O Tuscan Gnocchi Italian Potato dumplings served with creamy roasted bell pepper sauce, sundried tomato, basil, arugula	25.00
O Beyond Orange "Chicken" Plant based, orange sauce, seasonal vegetables, sesame seeds,	30.75





Plant based, orange sauce, seasonal vegetables, sesame seeds, served with Soba noodles





FROM THE FIELDS

Beef Tips Beef tenderloin tips, fettuccine and creamy truffle sauce	All prices are in US\$
Boz Filet Mignon "Angus Certified" Served with mashed potato, seasonal vegetables and a red wine sauce	39.75
Ochicken Cordon Bleu Breaded chicken breast, stuffed with ham and Gouda cheese served with mashed potato, seasonal vegetables and a mushroom sail	28.00 uce
O Surf & Turf Filet Mignon "Angus", garlic shrimp, mashed potato, seasonal vegetables and mushroom sauce	39.75
O Rib Eye 12oz. Grilled grass-fed beef, roasted baby potatoes, cowboy butter	45.50
Lamb Chops Herb marinated and grilled New Zealand lamb chops, roasted baby potatoes, seasonal vegetables, red wine sauce	49.75

ITALIAN

O Sammy's all time favorite Chicken Parmigiana	28.00
Breaded chicken breast, covered in tomato sauce. Topped with mozzarella	
cheese, served over pasta - Freshly grated Parmesan cheese served table sid	е

Lasagna Bolognese	
USDA Ground beef, mozzarella cheese, fresh tomato sauce	19.00

O Pasta Cartoccio	
Scallops, shrimp, mussels, squid, fish chunks, baby clams and	33.50
tomato basil sauce	

O Lobster Ravioli
With creamy cajun sauce, spinach, cherry tomatoes, Parmesan cheese

SIDE DISHES

O Sautéed Spinach	5.50	White Rice	5.50
Mashed Potato	5.50	O French fries	5.50

