



DINNER



SALADS

	USD	BZD
Signature Tableside Caesar	30	60
Fresh romaine hearts prepared tableside with our signature Caesar dressing, aged Parmesan, artisan croutons, Parmesan crisps. Served family style for 2 – 4.		
Heart Beet Salad	20	40
Sliced roasted beetroot, juicy oranges, creamy goat cheese, fresh mixed greens, roasted pepitas, citrus vinaigrette		
Asian Cucumber Salad	15	30
Crunchy cucumber tossed in a sweet chili sesame seed - soy dressing		
Enhancements		
Seared Lobster	MP	MP
Herb-Marinated Chicken	8	16

APPETIZERS

	USD	BZD
Spicy Tostones	16	32
Asian flavored lionfish, crispy plantains, avocado puree, sesame seeds		
Cassava Frito	18	36
Crispy cassava wedges drizzled with honey lime cream, mint, charred onion, pepper dust		
Fish Empanadas	15	30
Belizean style, deep-fried corn dough, served with smoky tatemada sauce		
Roasted Beet Hummus	14	28
Creamy chickpeas topped with spicy nuts, served with warm pita bread		

ENTREES

	USD	BZD
Thai Curry Lobster	45	90
Grilled lobster kebab, rich coconut Thai curry sauce infused with lemongrass, ginger, chili, toasted spiced nuts		
Lobster Fettuccine	45	90
Sweet pieces of lobster in a creamy rosé sauce with cherry tomatoes, onions, Parmesan		
Chicken Parmesan	28	56
Crisp, herb breaded breast, topped with mozzarella and aged Parmesan, with house-made marinara sauce. Served with garlic butter spaghetti.		
Beef Tenderloin Filet	50	100
Premium 8 oz imported tenderloin, seared, red wine demi glazed. Served with garlic mashed potatoes and garlic-sautéed spinach		
Harvest Bowl	32	64
Spiced carrot & chickpeas purée, house vegetables, drizzled with nuts and honey		
Catch of the Day	MP	MP
Daily selection of locally caught, seasonal fish, delicately prepared to highlight its natural flavors. Served with chef's choice accompaniments.		

SIDES

8 16

Garlic Mashed Potatoes ◦ Grilled Asparagus ◦ Creamed Spinach ◦ Fried Plantains ◦ Coconut White Rice