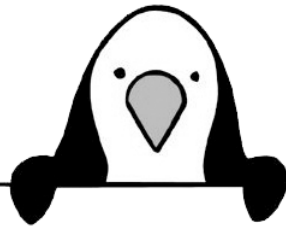


TWO SERVINGS



IN EACH DISH



MENU

2011-2012

TWO SERVINGS EACH ITEM

APPETIZERS

CONCH FRITTERS (10-12)\$18.90
LOBSTER FRITTERS (10-12)\$19.90

CHICKEN

CHICKEN SUPREME\$22.00
(Chicken Breast, Heart of Palm & Corn in Creamy Sauce)
STUFFED CHICKEN BREAST.....\$22.00
(Chicken Breast w/Feta Cheese & Spinach)
GINGER CHICKEN.....\$19.90
(Chicken Thighs cooked in Wine, Ginger and tomatoes)
CURRIED CHICKEN.....\$21.90
(Spicy Curried Chicken Breast & vegetables)

FISH

PASTA AL SALMONE.....\$34.90
(Salmon Filet, Farfalle/Fusili Pasta in Creamy Tomato Sauce)
SALMON IN CAPER SAUCE.....\$34.90
(Salmon Filet braised in Creamy Caper Sauce)

MEAT

SHEPHERD'S PIE\$18.90
(Ground Beef Topped with Mashed Potatoes)
QUICHE LORRAINE.....\$17.90
(Traditional Bacon, Ham & Cheese in Pie crust)
LASAGNA BOLOGNESE.....\$23.90
(Ground Beef in Tomato Sauce)

SOUPS

SPICY BLACK BEAN (VEGAN).....\$13.90
(Spicy Black Beans with Garlic and Onions)
CONCH CHOWDER.....\$18.90
(Ground Conch in Cream & White Wine Sauce)

VEGETARIAN

EGGPLANT PARMIGIANA\$18.90
(Eggplant breaded & fried w/Mozzarella & Parmesan Cheeses)
CAPONATA (VEGAN).....\$19.90
(Roasted Eggplant, Red Peppers, Capers & Olives)
MUSHROOM LASAGNA.....\$23.90
(Mushrooms, Mozzarella in Béchamel Sauce)

DESSERTS

CHOCOLATE MOUSSE\$14.90
KEY LIME PIE\$16.90
CHEESECAKE\$15.90
TIRAMISU.....\$17.90

LARGER SIZE SERVES SIX

LARGE CHOCOLATE MOUSSE.....\$25.00
LARGE KEY LIME PIE.....\$26.00
LARGE SPINACH & FETA QUICHE\$26.00
LARGE QUICHE LORRAINE\$26.00
LARGE TIRAMISU.....\$25.00