

APPETIZERS

Tuna Tartar

Gaufrette Potato and Chive

Hamachi Sashimi

Crushed Olives, Lemon and Chilies

Crab Cake

Avocado, Pink Grapefruit and Ginger

Shrimp Cocktail

Escargot with Garlic Butter

Cracked Conch

Avocado, Citrus-Chili Mayonnaise

Sautéed Foie Gras

Local Mango

Shrimp Dejonge

SOUPS and SALADS

French Onion Soup

Local Pumpkin Soup

Wild Mushrooms

Arugula and Pear Salad

Blue Cheese, Walnut Dressing

Heirloom Tomatoes

Hearts of Palm, Avocado and Coconut Vinaigrette

Roasted Beets

Goat Cheese and Balsamic Vinegar

Heart of Romaine Caesar

Market Vegetable Greek Salad

Hand Cut Beef Tartar

Black Olive, Cornichon and Gruyere Toast

Chef de Cuisine Lisa Rolle
Manager Warren Curtis

General

Chef Partner Jean-Georges Vongerichten

ENTREES

Mahi Mahi

Broccoli Rabe, Leeks and Sweet Garlic-Lemon Broth

Slow Baked Salmon

Yukon Gold Mash and Truffle Vinaigrette

Crunchy Roasted Grouper

Glazed Mushrooms, Chilies and Mint

Local Snapper

Braised Fennel, Lemon and Olive Oil

Sautéed Dover Sole

Meunière or Almondine

Roasted Bahamian Lobster Tail in the Shell

Fried Plantain, Oregano and Chili

Steak au Poivre

Sautéed Brocolini

Char-Grilled Organic Chicken

Kumquat Lemongrass Dressing

Berkshire Pork Chop

Smoke Chili Glaze, Asparagus and Sweet Onion

Duck

Topped with Cracked Jordan Almonds, Foie Gras and Amaretto Sauce

Rack of Lamb

Caramelized Cauliflower and Pistachio Pesto

Café Martinique Cheeseburger

Truffé Mayonnaise

SIMPLY GRILLED

Nassau Grouper
Yellow Fin Tuna
Mahi-Mahi
Local Snapper
Bahamian Lobster Tail

Half Organic Chicken
Lamb Chops
Berkshire Pork Chop
Chateaubriand (for two)
Tenderloin

SAUCES

Béarnaise

Peppercorn
Tomato Vinaigrette

Steak Sauce

SIDE DISHES

Mashed Yukon Gold

French Green Beans

Risotto Cake

Pommes Frites

Jasmine Rice

Sautéed Spinach