

GARDEN TERRACE RESTAURANT

starters

TOMATO AND HERB SALAD

Fresh Wild Herbs, Baby Greens, Beefsteak Tomato, Gorgonzola and Walnuts
\$15

GAZPACHO

Fresh Heirloom Tomatoes, English Cucumber, Herb Croutons
\$15

HOUSE GREENS

Beet Carpaccio, Preserved Lemon, Bucherondin Goat Cheese, White Balsamic
\$15

ORGANIC ARUGULA

Pear, Pine Nuts, Maytag Blue Cheese, Aged Sherry Vinaigrette
\$16

CRISP CALAMARI

Grilled Mango, Spicy Red Sauce
\$21

ROCK LOBSTER BISQUE

Butter Poached Lobster, Parsley Oil
\$18

CHICKEN SAMOSAS

Curried Free Range Chicken, Ginger, Lemongrass, Spring Veggies, Refreshing Mango Chutney
\$18

SPRING ROLL

Blue Crab, Mascarpone, Fall Veggies
\$17

STONE CRAB NAPOLEON

Bahamian Stone Crab, Roasted Cherry Tomato, Cucumber, Basil, Aged Balsamic
\$22

GROUPEL CEVICHE

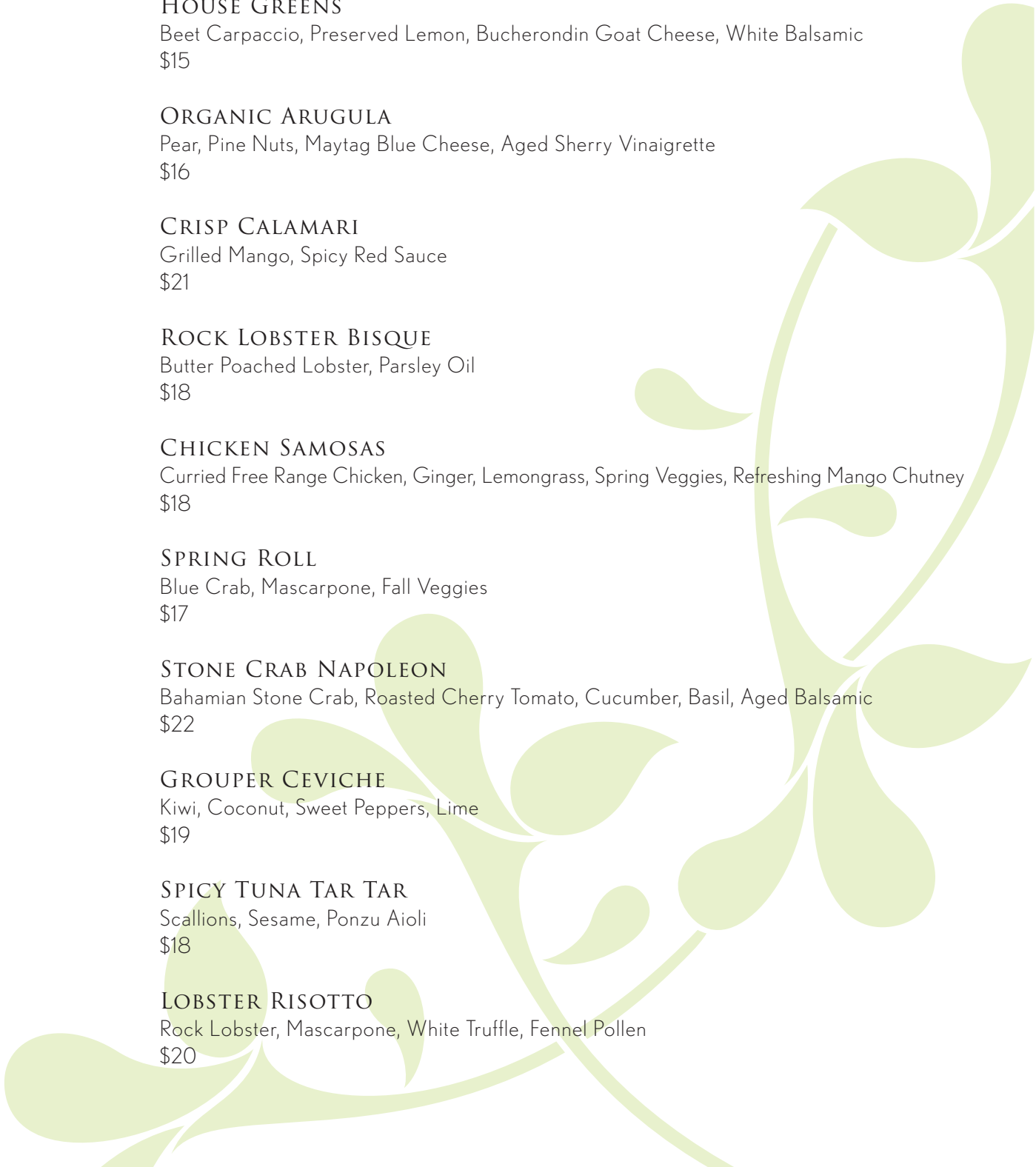
Kiwi, Coconut, Sweet Peppers, Lime
\$19

SPICY TUNA TAR TAR

Scallions, Sesame, Ponzu Aioli
\$18

LOBSTER RISOTTO

Rock Lobster, Mascarpone, White Truffle, Fennel Pollen
\$20



entrees

LAMB SHANK

Red Wine Braised Lamb Shank, Herb Roasted Fingerlings, Sautéed Bok Choy, Rosemary Au Jus
\$39 *Stags Leap Vineyards', Petit Sirah*

MAHI MAHI

Apricot Glazed, Sweet Corn, Butternut Squash and Potato Hash, Cello Radish, Spiced Carrot Puree
\$35 *Kim Crawford Spitfire, Sauvignon Blanc*

SHORT RIB

Boneless Kobe Short Rib, Celeriac Puree, Haricot Verts, Horseradish Crema, Natural Jus
\$37 *Luca, Malbec*

GROUPER

Coconut Sticky Rice, Tempura Bok Choy, Sweet Peppers, Yellow Curry
\$41 *Dutton Goldfield, Chardonnay*

CARIBBEAN PEPPERPOT

Local Seafood, Chorizo, Jasmine Rice, Tomato and Saffron Broth
\$44 *Wild Horse, Merlot*

HAMACHI FILET

Coriander Crusted Japanese Yellowtail, Aromatic Jasmine Rice,
Stir Fried Spring Veggies, Kimachi-Soy Glaze
\$41 *Sancerre, Rossignole Vieilles*

PENNE REGATTA

Fresh Tomato, Basil, Prosciutto, and Olive Oil
Choice of Herbed Chicken or Shrimp
\$39 *Chablis Boudin*

RIBEYE STEAK

White Truffle Mashed Potato, Skillet Asparagus, Melted Onions, Veal Demi Glace
\$42 *Ch. Montalena, Cabernet*

SPINY LOBSTER TAIL

Grilled Local Lobster, Roasted New Potato, Wilted Spinach, Candied Tomato, Herb Buerre Blanc
\$45 *Rombauer, Chardonnay*

ORGANIC CHICKEN

Grilled Paillard, Herbed Potato, Micro Green Salad, Cherry Tomato and Capers
with Fresh Oregano Pesto
\$35 *Pouilly Fuisse La Roche*

sides

Wilted Spinach, Asparagus, Fingerling Potatoes, Haricot Verts,
Jasmine Rice, Truffled Mashed Potato
\$7- each

Split Plate are \$5

For Your Convenience, 15% gratuity is added to your bill