

Pink Sands Dinner Menu

Starters

Market Salad

Local Organic Petit Greens with Baked Chevre Goat Cheese, Oven Roasted Cherry Tomatoes, Pine Nuts and Tropical Dressing

\$14-

Greek Salad

Crisp Napa Lettuce Tossed with Manzanilla Olives, Roma Tomato, Feta Cheese and Roasted Sweet Peppers in a Lemon Herb Vinaigrette with Crispy Naan Flatbread

\$16

Tomato Crustini

Warm Cherry Tomatoes with Fresh Basil, Shaved Prosciutto and Gorgonzola over a Crispy Grilled Baguette Finished with Fleur De Sal Sea Salt

\$14

Baby Spinach

With Bacon Chards, Vine Ripened Grapes, Maytag Blue Cheese Fondue and Warm ice Wine Dressing

\$15-

Conch Picatta

Tender Local Conch Blackened and Grilled on a Bed of Charred Corn and Sweet Peppers with an Adobo Chili-Lime Sauce

\$15-

Lobster Raviolo

Tender Raviolo gently steamed and Stuffed with Spanish Wells Lobster, Spinach, Garden Herbs and Goat Cheese with Crisp Frisee Lettuce and Brandy Cream Sauce

\$19-

Duo of Tartare

Harbor Island Sweet Tuna and Japanese Hamachi with Pickled Ginger and a Trio of Caviars

\$24-

Clam and Lobster Chowder

New Providence Savory Clam and Lobster Chowder with Lemongrass Oil and Fresh Chives

\$15-

For your convenience a 15% service charge will be added to the bill.

Executive Chef
James Van Dyke

Executive Sous Chef
Marcellis Higgins

Entrees

Free Range Chicken Breast

\$35-

Walnut Encrusted Free Range Chicken Breast with Crispy Potato Croquette, Certified Parma Prosciutto Wrapped Asparagus and Thyme Jus

Muscovy Duck Breast

\$41-

Herb Roasted Sonoma Farms Duck Breast on a Bed of Scallion Fried Rice, Bacon Braised Sprouts and a Florida Orange Gastrique

Grouper

\$39-

Pan Seared Harbor Island Grouper Filet on over Creamy Saffron Risotto with Wilted Spinach, Cilantro Oil and Merlot Buerre Rouge Sauce

Pepperpot

\$41-

Fresh Local Seafood with House Made Chorizo and Jasmine Rice in a Roasted Tomato and Saffron Broth

Yellow Fin Tuna

\$37-

Five Spice Marsala Crusted Yellow Fin Tuna Steak with Crispy Herb Roasted Fingerling Potatoes and Stir Fried Spring Vegetables with a Dark Citrus Soy Glaze

Agnolotti Pasta

\$38-

Tender Pasta Stuffed with Exotic Mushrooms in a Sauce of Roasted Tomato, Tender Lobster, Brown Butter and Cream

Filet Mignon

\$43-

6oz Certified Angus Filet Mignon with ½ Roasted Lobster Tail over Herbed Duchesse Potatoes, Sautéed Haricot Verts and Sauce Foyot.

Veal Chop

\$45-

Tender 14oz Marco Farms Grilled Veal Chop Stuffed with Blue Cheese and Toasted Pistachio's with Fire Roasted New Potatoes, Baby Carrots and Shitake Pan Sauce.

Sides - \$9 each

Potato Croquette, Asparagus, Fried Rice, Wilted Spinach, Brussel Sprouts, Saffron Risotto, Jasmine Rice, Fingerling Potatoes, Steamed Veggies, Haricot Verts, Baby Carrots

-Substitutions are \$5-

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James Van Dyke

Executive Sous Chef
Marcellis Higgins