



Restaurant Week 2025

Available after 5pm | \$30 - Three Course
EXCLUDES TAX, GRATUITY & 4% SURCHARGE

Starters

Ceviche

fresh white fish, red bell pepper, onion, cucumber,
avocado, lime, cilantro, house-made tortilla chips

Watermelon & Tomato Salad

local watermelon, tomatoes, goat cheese, arugula,
basil, pine nut and mint pesto, fresh herb vinaigrette

Calamari (ADD \$5)

tender fried calamari, house sauces

Entree

Macadamia Crusted Mahi Mahi

island rice, pineapple salsa, sauteed French beans,
ginger and passionfruit sauce

Pork Schnitzle

tenderized pork fillet, panko breading,
onion gravy, sea salt, mashed potatoes

Linguini with Pesto (vegetarian)

house pesto sauce, broccoli, linguini, sun dried
tomatoes, Nicoise olives, parmesan cheese
add chicken \$5 | add prawns \$10

Slow Roasted Prime Rib (ADD \$15)

1- inch cut of our famous herb encrusted prime rib,
garlic mashed potatoes, seasonal vegetables

Baby Back ribs (ADD \$10)

tender pork baby back ribs, housemade bbq sauce,
served with pomme frites

Dessert

Apple Betty

Granny Smith apples, brown sugar crumble,
whipped cream, caramel sauce | a la mode \$3

Drunken Tiramisu

traditional tiramisu with rum soaked raisins

Coconut Cheesecake

toasted coconut flakes, graham cracker, strawberry