



Appetizers, Soups & Salads

Chilled Asparagus & Prosciutto

Parmesan Shavings, Citrus Oregano Dressing

Goat Cheese Croquettes

Romesco Sauce, Micro Greens

Bahamian Seafood Chowder

Myers's Rum, Peril Pepper

Butternut Squash

Green Apple Slaw, Pumpkin Seeds

Baby Spinach Salad

Button Mushrooms, Red Onions,
Warm Bacon Vinaigrette, Croutons

Mixed Greens

Shredded Carrots, Radishes, Cucumbers,
Zucchini and Bell Peppers

Italian Vinaigrette Dressing

Thousand Island Dressing

Ranch Dressing

This Evening's Entrées

Chicken Avocado Mango Salad

Ginger, Lime, Cilantro Vinaigrette

Cajun Broiled Fish Fillet and Shrimp

Andouille Sausage Jambalaya, Creamy Crawfish Sauce

Jamaican Jerk Marinated Pork Loin

Sweet Potato Chips, Fried Plantains, Chayote Mango Salad

***Grilled Top Sirloin Steak with Chimichurri Sauce**

Grilled Tomato Stuffed with Creamy Spinach, Steakhouse Fries

Vegetarian Entrées

Gorgonzola Pacchetti

Portabella Shiitake Mushroom Pesto

Palak Paneer with Rajma Masala

Vegetable Pulav Rice, Papadum, Mango Pickle

Vegan Sweet & Sour Crispy it's not Chicken Stir Fry

Jasmine Rice, Sesame Seeds

Healthy Choice – If you have any type of food allergy, please advise your server.

**Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.*



Premium Steaks and Seafood from Our Admiral's Restaurant

100% Natural Black Angus Beef from 150 year old Revier® Family Farm in Olivia, Minnesota.

All our Angus Beef Steaks grade choice or prime.

Jumbo Shrimp Cocktail 6.25

Horseradish Cocktail Sauce

Escargots Bourguignonne 5.95

Pernod Garlic Herb Butter

***Filet Mignon 9 oz 18.00**

***Delmonico Steak 12 oz 17.50**

***Beef NY Strip Steak 12 oz 18.00**

Maine Lobster Tail 9-10 oz 19.95

Land and Sea

***Filet Mignon 6 oz & Maine Lobster Tail 6 oz 27.50**

Your Choice of Two Sides & Sauces

Creamy Steakhouse Spinach

Young Harvest Vegetables

Truffle Steak Fries

Baked or Mashed Potatoes

Béarnaise Sauce

Cognac Green Peppercorn Sauce

Maître d'Hôtel Butter

An 18% service charge will be added to your order.

Sweet Endings

Rum Baba

Tropical Fruit Salad

Chocolate Layer Cake

Pistachio Cream

Variety of Ice Creams and Sherbets

No Sugar Added Ricotta Cheesecake

Sommelier Wine Pairing Suggestions

Chenin Blanc Oldenburg, Stellenbosch, South Africa 48.00

Shiraz Yangarra Estate McLaren Vale, Australia 59.00

Healthy Choice – If you have any type of food allergy, please advise your server.

**Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.*