

Stellar Prime



Appetizers Soups & Salads

Prosciutto Daniele

Seasonal Melons

Forest Mushroom – Brie Strudel

Truffle Cream, Micro Greens

Bahamian Clam Chowder

Red Chili Pepper

Butternut Squash

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 Filet and Shrimps

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 Cream Spinach, Steakhouse Fries

Vegetarian Entrées

Gorgonzola Pacchetti

Portabella Shitake 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 food borne illness, especially if you have certain medical conditions.*

Stellar Prime



Premium Steaks and Seafood from Our Admiral's Restaurant

Jumbo Shrimp Cocktail 6.25
Horse Radish-Cocktail Sauce

Escargots Bourguignonne 5.95
Pernod Garlic Herb Butter

***Braveheart Black Angus Filet Mignon 9 oz. 18.00**

***Braveheart Black Angus Beef NY Strip Steak 12 oz. 18.00**

***CAB Black Angus 1855 Delmonico Steak 12 oz. 17.50**

Steamed or Broiled Lobster Tail 9-10 oz. Drawn Butter Sauce 19.95

Land & Sea

***Braveheart Black Angus Filet Mignon 6 oz. & Main Lobster Tail 6 oz. 27.50**

Your Choice of Two Sides & Sauces

Creamy Steak House Spinach
Young Harvest Vegetables

Truffle Steak Fries
Baked or Mashed Potatoes

Cognac Green Peppercorn Sauce

Béarnaise 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

Malbec, Bodega Catena Zapata, Mendoza, Argentina 41.00

*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 food borne illness, especially if you have certain medical conditions.