

Stellar Prime



Appetizers

Prosciutto Daniele
Seasonal Melons, Figs

Forest Mushroom – Brie Strudel
Truffle Cream, Micro Greens

Soups & Salads

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

Three Cheese Lasagna
Vegetable Caponata

Baked Zucchini Boats with Ratatouille
Polenta Cakes, Plum Tomato Basil Sauce

Ma Po Tofu (Grandmother's Bean Cured)
Fried Tofu, Ginger, Green Onions, Red Peppers, Snow Peas, Shitake Mushrooms, Teriyaki Sauce

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.*

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Premium Steaks and Seafood from Our Admiralty Club Restaurant

***Black Angus Filet Mignon 9 oz 17.00**

***Delmonico Steak 12 oz 16.00**

***Angus Beef NY Strip Steak 12 oz 16.00**

Steamed or Broiled Lobster Tail 9-10 oz Drawn Butter Sauce 18.00

Land & Sea

***Manhattan Strip Steak 6 oz and Lobster Tail 6 oz 27.50**

Your Choice of Two Sides & Sauces

Creamy Steak House Spinach

Truffle Steak Fries

Young Harvest Vegetables

Baked or Mashed Potatoes

Cognac Green Peppercorn Sauce

Béarnaise Sauce

Maitre 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

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