

Windows on the Harbour

STARTERS

- Maryland Lump Crab Cake 15.00
Seared and topped with chipotle butter sauce
- Coconut Crusted Prawns 13.00
Served with chilled pineapple relish
- fit.** Chicken Spring Rolls 13.00
(Carb Conscious) Wasabi Vinaigrette
- fit.** Grilled Vegetarian Napoleon 11.00
(Low Cholesterol) Grilled Portobello mushroom,
With layers of vegetables and buffalo mozzarella cheese
- fit.** Tomato Bruschetta 10.00
(Low Fat) Balsamic vinaigrette

SOUP & SALADS

- fit.** Capresse Salad 12.00
(Low Cholesterol) Beef steak tomatoes, buffalo mozzarella,
basil pesto sauce, arugula lettuce and reduction of balsamic vinaigrette
- Caesar Salad 10.00
Crisp romaine lettuce tossed in a creamy Caesar dressing
- Traditional Iceberg Wedge 9.00
Gorgonzola & blue cheese dressing topped with pancetta bits
- Field Green Wrap Salad 8.00
Tossed in mandarin orange vinaigrette
- Baked Onion Soup 8.00
Topped with melted Swiss and pecorino cheese
- Lobster Bisque 12.00
Brandy flavored. Topped with fresh chopped green onions

LIGHT FARE

- fit.** Grilled Lamb Chops Salad 29.00
(Carb Conscious) Lemon-lime vinaigrette
- Grilled Chicken Sedona Salad 25.00
Tossed with honey mustard dressing
- Grilled Alaskan Salmon Salad 28.00
Over mix green and Chardonnay vinaigrette
- fit.** Panko Breaded Tofu 19.00
(Low Fat) Over Malibu spring mix and balsamic vinaigrette

STEAKS & CHOPS

- Grilled Rib-Eye Steak 36.00
- *New York Sirloin 38.00
- *Filet Mignon 39.00 **fit.**
(Carb Conscious)
- Rum-Glazed Grilled Chicken Breast 29.00
- *New Zealand Rack of Lamb 36.00 **fit.**
(Low Cholesterol)
- *Surf and Turf 55.00
Petite Filet Mignon and Broiled Lobster Tail

SEAFOOD

- Sashimi Grade Hawaiian Ahi 30.00 **fit.**
(Low Fat) Chutney and crispy wontons
- Grilled Sterling Atlantic Salmon 29.00
Caper-lemon butter sauce
- Baked Sea Bass 33.00
Passion Fruit Sauce
- Pan-seared Red Snapper 32.00
Mango Orange relish
- *Caribbean Twin Lobster Tails 59.00
Broiled lobster tails and drawn butter

PASTA

- Shrimp and Sausage Fettuccine 29.00
Saffron sauce
- Ricotta Cheese Ravioli 26.00
Tomato basil sauce and pecorino cheese

HOUSE WINE

- Robert Mondavi Private Selection Merlot,
California 12
- Robert Mondavi Private
Selection Chardonnay, California 11
- Robert Mondavi Private Selection Cabernet
Sauvignon, California 12

WEEKLY EVENTS

- Weekly Sunday Brunch from 12pm-3pm
Italian Buffet every Friday from 6pm-10pm

*Surcharge of \$15.00 applies for Escape Inclusive Package

fit. These items have been selected to meet the diverse dietary needs of our guests. Your server will be happy to answer any questions you may have