



## **Restaurant**

*Because of our concern for the freshness of the food we serve,  
all items may not be available daily.*

*Good cuisine demands time to prepare properly.*

*Any apparent delay is only a  
reflection of our attempts to  
serve you better.*

*We appreciate your patience.*

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## Soup

<i>Native Bahamian Conch Chowder</i> <i>a Bahamian shellfish speciality</i>	\$ 8.50
<i>Spiny Bahamian Lobster Bisque with a touch of Cognac and Diced lobster meat</i>	\$10.00

## Appetisers

<i>Sauteed Blue Crab Lump Cake served with Aoili Sauce, Tapenade on Organic Greens</i>	\$18.00
<i>Escargots Bourguignon in Shells with a seasoned herb garlic butter and a hint of Pernod</i>	\$15.00
<i>Seared Medaillons of Foies Gras glazed with a Madeira demi-glace-garnished with an organic green salad and Cranberry Cumberland Relish</i>	\$28.00
<i>Grilled Fresh Bahamian Conch over our Caesar Salad</i>	\$17.00
<i>Scottish Salmon Tartare served on Smoked Salmon with a Beet and Apple Salsa or Smoked Salmon on its own</i>	\$18.00
<i>Seafood Cocktail - Shrimps, Lobster, Squid, Crabmeat and Octopus with Sun... And cocktail sauce</i>	\$20.00
<i>Buttermilk Fried Calamari with Three Sauces - Aoili, Cocktail and Mustard</i>	\$15.00
<i>Lobster Cocktail on Avocado with Sun And...Cocktail Sauce</i>	\$22.00

## Salads

<i>Hearts of Romaine Caesar Salad tossed with Croutons dusted with Parmigiano Reggiano cheese</i>	\$10.00
<i>Asparagus spears, Belgian endives on a bed of Arugula with choice of Roquefort or Balsamic Vinaigrette</i>	\$14.00
<i>Sun And... green salad, organic greens, arugula, frissee, boston lettuce Tossed with a virgin olive oil and lemon dressing</i>	\$10.00
<i>Goat Cheese with Baby Spinach, Crispy Bacon, tossed with a Balsamic Vinaigrette</i>	\$12.00

## *Aged Certified Angus Beef And Chops*

*We proudly serve Aged Certified Angus Beef - Choice of Three Peppercorn, Cognac Cream Sauce, Bearnaise Sauce or Garlic Butter. Choice of Grilled, Blackened, Cajun or Pittsburgh.*

<i>9 oz Centre Cut Filet Mignon with Sauteed Mushrooms and choice of Sauce</i>	<i>\$44.00</i>
<i>12 oz Centre Cut New York Strip Steak, grilled or sautéed Au Poivre</i>	<i>\$40.00</i>
<i>14 oz Centre Cut Rib Eye served with Crispy Onion Rings</i>	<i>\$40.00</i>
<i>Surf and Turf - A loin beef steak with a broiled Lobster Tail or Grilled Scampi topped with Garlic Butter</i>	<i>\$44.00</i>
<i>14 oz Rosemary-scented Lamb Loin Chops U.S. Lamb with a choice of Mint Sauce or Jelly</i>	<i>\$45.00</i>

## *Main Courses For Two*

*(Preparation Time: 30 Minutes)*

<i>Chateaubriand - Large cut of Tenderloin sliced on a platter and garnished with a Jardiniere of Fresh Vegetables, Potatoes, Mushrooms and Bearnaise Sauce</i>	<i>\$92.00</i>
<i>Colorado Roast Rack of Spring Lamb served on a platter with a Bouquetiere of Fresh Vegetables, Potatoes, Mushrooms and Served with Mint Sauce or Jelly</i>	<i>\$94.00</i>

*Rare - Cool, Red Centre - Medium-Rare,  
Warm Centre, Medium-Pink Centre, Medium-well,  
Hot slightly, pink centre,  
Well-done - hot-grey centre (not guaranteed)*

## *Fish And Shellfish*

<i>Bahamian Spiny Lobster Tail, grilled or broiled and served with drawn butter</i>	<i>\$44.00</i>
<i>Ronny's Grilled Bahamian Fisherman's Plate - Lobster Tail, Fresh Conch, Local Fish and Crab Cake, drizzled with an Olive Oil Herbed Lemon Peel Sauce</i>	<i>\$44.00</i>
<i>Fricassee of Lobster Martinique - sautéed Lobster with a Roasted Red Pepper Mushroom Duxelle Cognac Cream and Glazed with a Crabmeat Mornay Sauce</i>	<i>\$44.00</i>
<i>Seared and oven-roasted Filet of Grouper with Scallop and Shrimp Garnish glazed with a white wine veloute Normande sauce</i>	<i>\$38.00</i>
<i>Sauteed local Snapper on a bed of couscous with raisins and cinnamon complimented with traditional vegetables simmered in broth of cilantro and saffron</i>	<i>\$38.00</i>
<i>Poached Scottish Salmon topped with a tarragon asparagus sauce complimented with a tomato salsa</i>	<i>\$36.00</i>
<i>Stone Crab Claws in Season - Colossal Size</i>	<i>Market Price</i>
<i>Dover Sole - On Availability. Served Meuniere, Amandine or Grilled with Lemon Butter</i>	<i>\$60.00</i>

## *Specialties of Our Kitchen*

<i>Braised Duckling with a Honey Raspberry Sauce Request for Crisp Duckling, 25 minutes</i>	<i>\$35.00</i>
<i>Flash seared Venison Tournedos complimented by a Shiitake Mushroom and Madeira Sauce, served with a Cranberry Cumberland Relish</i>	<i>\$37.00</i>
<i>Pan seared veal loin steak garnished with a Medley of Mushrooms and drizzled with White Truffle Oil</i>	<i>\$37.00</i>
<i>Steak Tartare - raw, chilled, chopped Beef Tenderloin blended with chopped Onions, Herbs and Capers in a Sauce of Lea &amp; Perrins, Oil and Spices, served with Pommes Frites</i>	<i>\$44.00</i>

## *Pasta And Vegetables*

<i>Angel Hair Pasta tossed with an oven-roasted fresh Tomato Sauce</i>	<i>\$18.00</i>
<i>With Shrimps</i>	<i>\$28.00</i>
<i>Vegetarian Garden Assorted steamed Vegetables with or without Cheese Mornay Sauce</i>	<i>\$24.00</i>
<i>Fresh Steamed or Grilled Asparagus Hollandaise</i>	<i>\$10.00</i>
<i>Sauteed Fresh Parisienne Mushrooms</i>	<i>\$ 7.00</i>
<i>Pommes Frites</i>	<i>\$ 4.00</i>
<i>Order of Vegetables Du Jour</i>	<i>\$ 6.00</i>
<i>Sweetbreads are available, on request</i>	<i>\$42.00</i>

*If your favourite item from previous menus is not listed here, we would be happy to prepare it for you with advance notice.*

*All entrees are served with Fresh Vegetables, Potatoes or Rice.*

*For added convenience, may we suggest you place your Souffle order at the beginning of the evening.*

*Good cuisine demands time to prepare properly.  
All orders are made "a la minute" to order.*

*We are proud to serve certified U.S. quality Angus Beef, Fresh Local and Imported Seafood, Fresh Vegetables and Organic Products.*

*Bon Appetit!!*

## *Les Desserts*

### *Les Souffles \$14.00*

*Preparation Time: 30 minutes*

*For concern of calories and cholesterol, fruit based soufflés with egg whites are available. For added convenience, may we suggest you place your soufflé order at the beginning of the evening.*

#### *Guava Souffle*

*Tropical Guava Fruit Souffle*

#### *Bailey's Irish Cream Souffle*

*Irish Cream served with Chocolate Sauce*

#### *Souffle au Grand Marnier*

*Orange Liqueur Flavour*

#### *Souffle au Chocolat*

*Crème de Cocoa Flavour*

#### *Coconut Souffle*

*Coconut Rum flavoured*

*Egg White with Fruit Base Souffles: Strawberry, Raspberry, Mango or Lemon Puree*

## *Les Desserts de Notre Patisserie*

*Crepes Suzette filled with an Orange Grand Marnier Sauce and Garnished with Vanilla Ice Cream and Fruit*

*\$9.50*

*Coupe "Romanoff" Fresh Strawberries or Raspberries dusted with Powdered Sugar and Whipped Cream*

*\$9.50*

*Flourless Chocolate Cake on Vanilla Cream garnished with Whipped Cream and Berries*

*\$9.50*

*White and Dark Chocolate Mousse Arlequin with Fruit and Whipped Cream*

*\$ 9.50*

*Cognac Cinnamon Expresso Brulee*

*\$ 9.50*

#### *Baked Alaska "Maison"*

*A classic combination of Ice Cream wrapped in Sponge Cake and baked with Meringue*

*\$ 9.50*

<b><i>Bread and Butter Pudding on a Rum Cream Sauce</i></b>	<b>\$ 8.50</b>
<b><i>Chocolate Sundae</i></b> Vanilla Ice cream with warm Chocolate Sauce	<b>\$ 9.50</b>
<b><i>Cheese Plate - Brie, Roquefort and Gruyere</i></b>	<b>\$12.00</b>
<b><i>Coupe of Assorted Sorbet or Ice Cream</i></b>	<b>\$ 9.50</b>
<b><i>Sun And...Milkshake Whisper</i></b> Chocolate Cream liqueur, Banana Caymana Liqueur, Frangelico Liqueur and Amaretto Liqueur blended with Vanilla Ice Cream and dusted with Cocoa Powder	<b>\$9.50</b>
<b><i>All ice creams and sorbets are Haagan Dazs</i></b>	

## ***Beverage Service***

<b><i>Bahamian Coffee</i></b> Nassau Royale, Tia Maria, Coconut Rum and Whipped Cream	<b>\$8.50</b>
<b><i>Irish Coffee</i></b> Irish Whiskey, Coffee and Whipped Cream	<b>\$8.50</b>
<b><i>Spanish Coffee</i></b> Rum, Cognac, Kahlua, Coffee, Whipped Cream and a dash of Cinnamon	<b>\$8.50</b>
<b><i>Italian Coffee</i></b> Sambucca Romana, Coffee and Whipped Cream	<b>\$8.50</b>
<b><i>Irish Nut Coffee</i></b> Amaretto, Frangelico, Coffee, Irish Cream and Whipped Cream	<b>\$8.50</b>
<b><i>French Coffee</i></b> Grand Marnier, Crème de Cocoa, Coffee and Whipped Cream	<b>\$8.50</b>
<b><i>Coffee, Assorted Teas, Milk, Iced Tea</i></b>	<b>\$3.00</b>
<b><i>Espresso</i></b>	<b>\$4.00</b>
<b><i>Cappuccino</i></b>	<b>\$4.00</b>
<b><i>Café Latte</i></b>	<b>\$4.00</b>