

APPETIZERS

FINES DE CLAIRE OYSTERS **\$27.50**

1/2 DOZEN SERVED WITH LEMON, BLACK PEPPER AND TABASCO

CARIBBEAN CRAB CAKES **\$21.00**

TWO JUMBO LUMP CRAB CAKES WITH A SIZZLING MANGO SALSA

CRU 3-S **\$23.50**

JUMBO SHRIMP AND SCALLOPS SERVED WITH BALSAMIC SYRUP AND TRUFFLE SAUCE COMBINED BEEF MEDALLION WITH HONEY-GARLIC SAUCE

THE ULTIMATE SHRIMP COCKTAIL **\$21.00**

JUMBO SHRIMPS SERVED WITH HORSE RADISH COCKTAIL SAUCE

CRU BEEF CARPACCIO **\$16.50**

THINLY SLICED 1855 BEEF TENDERLOIN WITH PESTO, PARMESAN CHEESE AND PINE NUTS

LAND COMBINATION **\$16.50**

COMBINATION OF 1855 BEEF CARPACCIO AND FRIED GOAT CHEESE

LAND & SEA COMBINATION **\$17.50**

COMBINATION OF 1855 BEEF CARPACCIO AND CARIBBEAN CRAB CAKE

SEA COMBINATION **\$19.50**

COMBINATION OF SCALLOPS WITH BALSAMIC SYRUP AND CARIBBEAN CRAB CAKE

FOIE GRAS GRAND-CRU **\$25.50**

PAN FRIED GOOSE LIVER SERVED WITH CARAMELIZED APPLE, MELTED CHOCOLATE

SOUPS

SOUP OF THE DAY **\$9.50**

ASK YOUR WAITER FOR TODAY'S SPECIAL

OVEN BAKED ONION SOUP **\$9.50**

SOFTLY OVEN BAKED FRENCH ONION SOUP

CONCH CHOWDER **\$9.50**

CREAMY CONCH SOUP WITH CONCH CHUNKS

SALADS

CAESAR SALAD

CAESAR SALAD WITH YOUR CHOICE

BEEF **\$12.50**

SHRIMP **\$13.50**

CHICKEN **\$10.50**

SALAD CAPRESE **\$15.50**

STEAK TOMATOES WITH MOZZARELLA TOPPED WITH VINAIGRETTE

GREEN SALAD **\$13.50**

MIXED GREENS WITH GREEN BEANS, TOMATO, ONIONS, CUCUMBER, OLIVES AND GARLIC CROUTONS

FRIED GOAT CHEESE **\$16.50**

FRIED GOAT CHEESE ON A BED OF TROPICAL SALAD WITH HONEY DRESSING AND CARAMELIZED WALNUTS

STEAKS

1855 BEEF TENDERLOIN

8OZ TENDERLOIN **\$32.50**

10 OZ TENDERLOIN **\$40.00**

12OZ TENDERLOIN **\$49.50**

1855 RIB EYE STEAK

<i>14oz RIB EYE</i>	\$41.00
<i>18oz COWGIRL RIB EYE</i>	\$49.00
<i>24oz COWBOY RIB EYE</i>	\$55.00
1855 PORTERHOUSE	
<i>24 oz PORTERHOUSE</i>	\$52.50
<i>48oz PORTERHOUSE</i>	\$105.00

SURF & TURF

ADD A 6 OZ LOBSTER TAIL TO ANY STEAK OR ENTREE DAYPRICE
ADD A 12 OZ LOBSTER TAIL TO ANY STEAK OR ENTREE DAYPRICE
ADD SCALLOPS TO ANY STEAK OR ENTRÉE \$2.50 PER PIECE
ADD SHRIMPS TO ANY STEAK OR ENTRÉE \$3.00 PER PIECE

BUTTERS: *GARLIC-HERB BUTTER - ROQUEFORT BUTTER - CARAMELIZED SHALLOT BUTTER - HORSE RADISH MUSTARD BUTTER \$1.00 EACH*

SIDE DISHES

BAKED POTATO \$6.00
CHORIZO MASHED POTATOES \$7.50
FRENCH FRIES TOPPED WITH TRUFFLE OIL AND PARMESAN CHEESE \$8.50
STEAK FRIES \$7.50
BOURSIN SPINACH CREAM \$8.50
GREEN ASPARAGUS \$8.50
RISOTTO RICE WITH MUSHROOMS AND CHEESE \$7.50
GREEN BEANS WITH ALMONDS \$6.50
BROCCOLI GRATINATED WITH CHEESE SAUCE \$6.50
PAN FRIED WILD MUSHROOMS \$9.50
PAN FRIED CORN KERNEL WITH TRUFFLE OIL \$8.50

FISH & SEAFOOD

FISH SPECIAL OF THE DAY	\$28.50
<i>ASK YOUR WAITER FOR TODAY'S SPECIAL</i>	
SPICY JUMBO SHRIMP	\$36.00
<i>THE BIGGEST SHRIMP ON THE ISLAND SERVED WITH SPICY WHITE WINE SAUCE</i>	

AHI TUNA STEAK **\$32.50**
*GRILLED TUNA SERVED WITH YOUR CHOICE OF TERIYAKI SAUCE,
CAJUN RUB OR PLAIN WITH SESAME SEEDS*

SCALLOPS PROVINCIAL **\$34.50**
*SCALLOPS SKEWERED WITH ROSEMARY SERVED WITH
CREAMY TRUFFLE SAUCE*

LOBSTER TAIL **DAYPRICE**
12 OZ LOBSTER TAIL TOPPED WITH A GARLIC BUTTER SAUCE

CHOPS & POULTRY

COLORADO LAMB CHOPS **\$37.50**
LAMB CHOPS WITH FRESH MINT HONEY SAUCE

STUFFED LIGHTLY-SMOKED GAME HEN **\$29.50**
*GAME HEN STUFFED WITH SPINACH, GOAT CHEESE AND CHORIZO TOPPED
WITH RED WINE HERB SAUCE*

PLUM DE VEAU VEAL CHOP **\$39.50**
BLACK DIAMOND VEAL CHOP GLAZED WITH SWEET BALSAMIC GLAZE

VEGETARIAN

SWEET AND SOUR PINEAPPLE **\$21.50**
*PAN FRIED PINE APPLE WITH SWEET AND SOUR SAUCE SERVED
WITH RISOTTO*

VEGETABLE LASAGNA **\$19.50**
*LASAGNA MADE OF SEASONAL VEGETABLES WITH PORTOBELLO MUSHROOMS
AND CREAMY PESTO SAUCE*

RAVIOLI TRIO **\$22.00**
*3 RAVIOLI FILLED WITH EGGPLANT, ROASTED RED PEPPER AND
SWEET POTATO SERVED WITH CHERRY TOMATO SALSA*

VEGETABLE FETTUCCINI **\$19.50**
*FETTUCCINI WITH SUN DRIED TOMATOES, OLIVES, ONIONS, PEPPER
DRIZZLED WITH EXTRA VIRGIN OLIVE OIL*

BLACK BEAN QUESADILLAS **\$20.00**
*3 QUESADILLAS FILLED WITH BLACK BEANS, ZUCCHINI AND
PARMESAN CHEESE WITH CHIVES SOUR CREAM*