

# CAPRI

a la carte

## MENU

### APPETIZERS

**ROASTED ARTICHOKE & SPINACH DIP 11**

Fresh baby spinach, roasted artichoke mixed with herbs & cheeses served bubbling hot with grilled pita strips

**CAPRI's Crab Cakes 18**

Crab meat, blended with salted crackers, Scotch - bonnet pepper & thyme served with Junkanoo laced w/ brandy

### SOUP

**Soup of the Day 9**

### SALAD

**Field Greens Salad 12**

Hand Picked Greens, tomato, red onion, peppers and cucumber served with your choice of French, Ranch, Balsamic or Bleu Cheese Dressing

### ENTRÉES

**Grilled Chicken Caesar 18**

Wedges of Romaine lettuce with shredded Parmigianino, traditional Caesar dressing and topped with grilled Cajun chicken breast

**Stuffed Free Range Chicken Breast 26**

Stuffed with a three cheese and spinach stuffing served with fire roasted red pepper sauce

**Pan Seared Nassau Grouper 28**

Drizzled with lemon caper butter

**Grilled Pork Cutlets 30**

Center-cut tenderized pork cutlets char-grilled with an apple chutney and Rosemary drizzle

**Herb Crusted Beef Sirloin 38**

10oz cut of Angus beef dusted with fresh herbs and pan roasted to perfection and topped with grilled Vidalia onions and mushrooms

***ALL ENTRÉES SERVED WITH SEASONAL VEGETABLES & CHEF'S CHOICE POTATOES***

### VEGETARIAN SELECTION

**Spring Veggie Wellington 24**

Melody of spring vegetables lightly tossed in marinara, bake in flaky pastry dough with Parmigianino and mozzarella cheese served with grilled mushroom ragout

### DESSERT

**Traditional New York Cheesecake 10**

**Apple Coconut Flan 10**

15% service gratuity and 7.5% Value Added Tax will be added to your bill.

***MENUS ARE SUBJECT TO CHANGE.***