

CAPRI

a la carte

MENU

APPETIZERS

ROASTED GROUPEL & SPINACH DIP 11

Fresh baby spinach, roasted grouper 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.