

# CAPRI

a la carte

## MENU

### APPETIZERS

**BAHAMIAN CONCH CHOWDER 9**

Tenderized Conch simmered with root vegetables and herbs in a rich island style tomato

**CAPTAIN'S SAMPLER 13**

Coconut Crusted Grouper Bites, Conch Fritters and Crack Conch served on a stick with all the dipping sauces

**GLAZED KIELBASA**

Pan Roasted Smoked Kielbasa Sausage tossed in honey and mustard glaze topped with caramelized Vidalia onions and Sour Apples

### 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

**GRILLED PORK CUTLETS 24**

Center-cut tenderized pork loin char-grilled with Rosemary sauce and fresh fruit chutney

**STUFFED FREE RANGE CHICKEN BREAST 26**

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

**WILD CAUGHT SALMON 30**

**(Flame Grilled or Pan Seared or Blackened)**

Seasoned with chef's island blend of herbs and spices and laced with a caper berry sauce

**SEAFOOD TORTELLINI 32**

A combination of Shrimp, Conch, Mussels and Grouper chunks tossed with cheese tortellini in a Parmigianino Alfredo sauce

**PEPPERCORN CRUSTED PRIME RIB OF BEEF 38**

King cut of Prime Rib sealed with cracked peppercorns and served with a Horseradish and Cognac

***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 a flaky pastry dough with Parmigianino and mozzarella cheese served with grilled mushroom ragout

### DESSERTS

**TRADITIONAL NEW YORK CHEESECAKE 10**

**APPLE COCONUT FLAN 10**

15% Service Gratuity and 12% Value Added Tax will be added to your bill.

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