

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.