

APPETIZERS

Hand Cut Beef Tartar \$21
Black Olive, Cornichon, Basil and Gruyère Toast

Black Pepper Crab Dumplings \$23 *
Snow Peas

Rice Cracker Crusted Tuna \$21
Sriracha-Citrus Emulsion

Charred Corn Ravioli \$20
Cherry Tomato Salad and Basil Fondue

Smoked Bacon Wrapped Shrimp \$22
Passion Fruit Mustard and Cumin Honey

Sautéed Foie Gras \$28 *
Ginger and Mango

Mixed Seafood Plateau (for two) MP *
Lobster, Oysters, Shrimp, Sashimi Tuna, Mussels, Clams and Conch Salad

SOUPS

Bahamian Conch Chowder \$ 12

Local Pumpkin Soup \$10
Wild Mushrooms and Chives

Sweet Pea Soup \$ 12
Seasonal Vegetables and Croutons

SALADS

Haricot Vert and Goat Cheese Salad \$17
Cherry Tomatoes and Basil

Chopped Vegetable Salad \$17

Beefsteak and Cherry Tomatoes \$16
Russian Dressing and Shaved Onion Rings

Holey Farms Mango and Feta Salad \$17
Black Olive and Thai Basil

Heart of Romaine Caesar \$16

Frédéric Demers
Chef de Cuisine

*** Items not included in Gourmet Dining Plan
15% gratuity will be added to all checks
Items and prices subject to change without notice**

ENTREES

Pan Seared Mahi Mahi \$44
Bouquet of Vegetables and Spiced Red Wine Sauce

Local Snapper \$44
Zucchini, Tomatoes and Château Chalon Sauce

Nassau Grouper \$46
Aromatic Black Beans and Seasonal Vegetables

Roasted Bahamian Lobster \$58
Fresh Corn, Basil Butter and Fingerling Potato

Slow Baked Salmon \$42
Truffle Vinaigrette and Truffle Mashed Potato

Sautéed Dover Sole \$65 *
Meunière or Almondine

Caramelized Beef Tenderloin \$63
Summer Beans, Parmesan and Jalepeño

Char-Grilled Chicken \$42
Ginger Rice, Pickled Kumquats, Shallots and Herbs

Wiener Schnitzel \$42
Breaded Veal, Warm Potato Salad, Lingonberry Sauce

Duck \$46
Topped with Cracked Jordan Almonds, Honey Wine Jus

Rack of Lamb \$65 *
with Chili Crumbs and Braised Artichokes

CAFÉ MARTINIQUE GRILL

Nassau Grouper \$42
Bahamian Lobster Tail \$55
Yellow Fin Tuna \$45

Chateaubriand (for two) \$130
NY Strip Steak \$55
Veal Chop \$60

SAUCES

Bearnaise
Red Wine Miso

Bordelaise
Cherry Tomato Vinaigrette

Mustard
Steak Sauce

SIDE DISHES \$10

Mashed Yukon Gold
Pommes Frites
Broccolini

French Green Beans
Citrus Glazed Baby Carrots
Mushrooms in Wine Butter

Risotto Cake
Sautéed Spinach
Onion Rings

Chef's Tasting Menu \$145 *
A selection of 7 dishes

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