

## Appetizers & Salads

### Stuffed Portobello

Grilled and stuffed with hickory pulled pork, creamed spinach, glazed with Parmesan & garlic crumbs

### Escargot

Sautéed with garlic and Chablis butter

### Caesar Salad

Crisp Romaine, focaccia croûtons, Parmesan cheese

### Club House Salad

Mixed Romaine, iceberg, rainbow peppers, red onions, black olives, tomatoes, tossed in our signature spicy peanut-red chili dressing

## Soup

### Onion Soup Gratin

Oven-glazed with Swiss cheese

### Bahamian Conch Chowder

Tender simmered conch, thyme, diced root vegetables

## Ocean Appetizers

### The Jumbo

#### Jumbo Shrimp (4)

With West Island greens, lemon & horseradish cocktail sauce

### The Club

#### Baby Shrimp

Bound in our signature creamy Cognac sauce with iceberg lettuce, cucumber & radish

### Cocktail Duet

A sampler plate of our signature cocktails “The Jumbo” and “The Club”

### Shellfish St. Jacques

Crab, scallops, shrimp & lobster in herb cream

### Smoked Atlantic Salmon

Bagel chips, creamed horseradish, traditional garnish

### Seafood Extravaganza (for Two)

Freshly shucked oysters, native lobster, jumbo shrimp, marinated calamari, Ahi tuna tartare & Bahamian conch salad

## House Specialties

### For Two Tableside

### Mixed Grill

Double lamb chops, tenderloin of beef, homemade sausage, lobster tail, pork escalope & bacon

### Chateaubriand

Prime cut beef tenderloin (18oz)

### The Porterhouse (38oz)

Thick cut Porterhouse of beef

*Served with roasted red skinned potatoes, carrots, asparagus, mushrooms, glazed shallots, crispy onions, grilled tomatoes and roasted garlic*

A 15% gratuity is automatically added to all food and beverage checks.

**\*Menu items are subject to change.**

## Main Entrée

### Herb-Roasted Rack of Lamb

Pancetta risotto cake, creamed spinach, fava beans  
with sun-dried tomatoes

### Cajun Salmon

Bronzed supreme of salmon, fennel-cucumber crevice,  
Louisiana rice & crispy fried onions

### Seafood Sampler

Blackened tuna, grilled Atlantic salmon,  
golden seafood croquette, garlic jumbo shrimp & asparagus

### Land & Sea

Aged tenderloin of beef with marinated charred giant shrimp,  
crushed red skin potatoes, sauce Choron

## From Our Grill

*All grilled items are naturally seasoned, served with Provençal tomato, watercress,  
roasted garlic and crisp-fried onions with a choice of Béarnaise or peppercorn sauce*

### Tenderloin of Beef

Petite (8oz)

Filet Mignon (12oz)

**New York Strip Steak (14oz.)**

**Rib Eye Center Cut (16oz.)**

**Abaco Grouper Filet (8oz)**

Tomato vinaigrette

**Swordfish Steak (8oz)**

**Veal Chop (12oz)**

Charred onion compote, mushrooms

**Double Breast of Chicken (12oz)**

Marinated with garden herbs, garlic, citrus

Add 6oz. Lobster Tail to any grilled entrée

## Side Orders

Sautéed Mushrooms

Butter-Steamed Asparagus

Creamed Spinach

Creamed Corn

Steamed Broccoli

Cajun Rice

Potato Gratin

Roasted Garlic Mashed Potatoes

Over Sized Baked Potato *with loaded dressing*

Roasted Baby Redskin Potatoes *with confit onions*