



the grill

Cold Starters

🍏 🌿 🍷 SHRIMP COCKTAIL

Horseradish cocktail sauce, lemon wedges, and roasted garlic Dijonnaise

🍏 🍷 BEEF CARPACCIO

Pepper crust, cilantro, caramelized onions, and Grana Padano

Salads

🍏 🌿 🍷 PEACH SALAD

Mixed greens, grilled peach, cherry tomatoes, candied pecans, crumbled goat cheese, fried leek and raspberry vinaigrette

🍏 🍷 ROMAINE

Romaine, cherry tomatoes, Parmesan cheese, bacon, garlic croutons, and Roquefort dressing

Hot Starters

🍷 🌿 ARGENTINIAN EMPANADAS

beef empanada and spinach and ricotta empanada, served with mesclun salad and lemon vinaigrette

🌿 🍷 PANCETTA & RIBEYE

Corn tortilla taco shells, Pork belly, ribeye, avocado, marinated peppers

🍷 CRAB AU GRATIN

Gruyère and Parmesan Mornay, cognac, herb butter, and panko, served with grilled sourdough

Soups

🍷 SHRIMP AND LOBSTER CHOWDER

simmered with tomato and cognac and finished with heavy cream

🌿 🍷 POTATO & TRUFFLE CREAM SOUP



From the grill

🍏🌿 PETIT FILET TERES MAJOR

🍏🌿 TOP SIRLOIN

🍏🌿 NY STRIPLOIN

🍏🌿 BEEF TENDERLOIN

🍏🌿 RIBEYE

🍏🌿 SALMON FILLET

House specials

🌿🍷 BRAISED SHORT RIB
short rib slow cooked, garlic mashed
potatoes and red wine sauce

🍏🌿🍷 GRILLED CHICKEN
grilled leg & thigh, garlic mashed potatoes
and corn on the cob



MIXED GRILL FOR TWO
mixed grill to share with tenderloin, italian sausage, garlic shrimp, chicken breast

Sides

🍏🌿🍷 BROCCOLI
Sautéed broccoli, herb butter

🌿🍷 GARLIC MASHED POTATOES

🍷 MAC AND CHEESE

🍏🌿🍷 BAKED POTATO
With sour cream

🍷 TRUFFLE AND PARMESAN FRIES

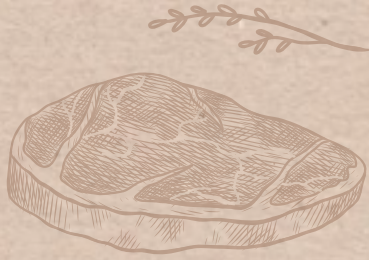
🌿🍷 CREAMED SPINACH

Sauces

🍷 BLUE CHEESE

🍷 GREEN PEPPERCORN

🍷 MUSHROOM CREAM SAUCE



Desserts

🥚🌿 PECAN PIE

Vanilla ice cream, caramel

🥚🌿 LAVA RED VELVET

Berries and Cream cheese ice cream

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

🍏 Healthy dishes which help in maintaining balanced diet

🌿 Gluten free dishes

🥚 Contains dairy and/or eggs

🌿 Crafted through artisan ways



WHOLE FOOD PLANT-BASED MENU

Cold starters

SMOKED WATERMELON TIRADITO

Caramelized tomatoes, char-grilled chilies, lemon, parsley pesto

Hot starters

CAULIFLOWER AU GRATIN

Plant based cheese & mornay sauce, panko, served with grill sourdough and charred lemon

Salads

ROMAINE

Romaine, cherry tomatoes, plant base parmesan, dressing

Soups

POTATO & TRUFFLE CREAM SOUP

From the grill

PLANT BASED STEAK

Soy-based steak marinated in garlic and rosemary, served with grilled broccoli and mashed potatoes

Desserts

RED VELVET

Eggless red velvet sponge with vanilla plant-based cream and red berry compote

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🌱 Food Plant-Based option



EXCELLENCE

OYSTER BAY, JAMAICA

