

SEPTEMBER 2024 SPECIALS

BREAKFAST

SHAKSHUKA EGGS – \$13

POACHED EGGS IN A SAUCE OF TOMATOES, OLIVE OIL, PEPPERS, ONIONS, GARLIC, AVOCADO & CILANTRO SERVED WITH YOUR CHOICE OF BREAD

SHAKSHUKA IS AN ARABIC WORD THAT MEANS “MIXED” AND IS A DISH POPULAR IN THE MIDDLE EAST & NORTH AFRICA

QUICHE LORRAINE – \$16

MUSHROOM, SWISS & CHEDDAR CHEESE & HAM SERVED WITH FRESH FRUIT

APPETIZER (LUNCH & DINNER)

BAKED BUTTERFLY SHRIMP – \$16

SHELL-ON WHITE SHRIMP MARINATED IN GARLIC & HERBS BAKED TO PERFECTION

LUNCH

CHICKEN GNOCCHI – \$26

DICED CHICKEN GNOCCHI, TOSSED IN A CREAMY PESTO SAUCE WITH SAUTEED SPINACH AND GARLIC BREAD

BAR-B-QUE RIBS

BABY BACK RIBS, PERFECTLY SEASONED & SMOKED FINISHED ON THE GRILL WITH HOUSE MADE ANCHO BBQ SAUCE SERVED WITH FRENCH FRIES & COLESLAW

FULL RACK \$30 HALF RACK \$20

DINNER

COCONUT HALIBUT – \$36

COCONUT ENCRUSTED HALIBUT SERVED WITH STEAMED RICE & ORANGE SWEET CHILI SAUCE

SHORT RIBS – \$38

SLOWLY BRAISED IN A RED WINE DEMI-GLACE SERVED OVER WHITE RICE & VEGETABLES

GF = Gluten Free. If You Have Any Food Allergies, Please Notify Your Server.

*Consuming Raw Or Undercooked Meats, Poultry, Seafood, Or Eggs May Increase Your Risk Of Food borne Illness.

Room Service Orders—Gratuuity 20%.

Room Service Minimum Charge Breakfast \$10 - Lunch/Dinner Menu \$20