

264.498.5888



The Valley
10am – 11.15pm

Lunch

- Chilled Cucumber Soup & Tomato Sorbet \$11
- Conch Chowder Fennel & Crispy Puff Pastry \$13
- Grilled Watermelon & Goat Cheese Salad, Balsamic \$12
- Chicken or Shrimp Caesar Salad \$18
- Lobster Club Sandwich \$26
- Black Angus Cheeseburger \$15
- Sautéed Snapper Filet, Creamy Braised Vegetables \$30
- Charbroli Marinated Baby Back Ribs with BBQ Sauce \$19
- Steak Tartar Coarsely Chopped \$36
- Marinated Tuna Carpaccio & Wakame, Olive Oil & Soy \$16
- Conch Ceviche & Vegetables with Lime Juice \$14
- Mixed Garden Greens & Crunchy Vegetable Salad \$9
- Salami, Gouda Cheese & Arugula Panini Sandwich \$15
- Calamari Risotto with Provencal Flavours \$22
- Fettuccini Pasta, Sautéed Tomato, Garlic & Basil \$16
- Whole Snapper Grilled or “Meuniere” \$29
- Grilled Crayfish or Lobster, Garlic or Lemon Butter Sauce \$40
- Black Angus Sirloin Steak, Crushed Black Pepper Sauce \$36

Dinner

- Chilled Cucumber Soup & Tomato Sorbet \$11
- Mixed Garden Greens & Crunchy Vegetable Salad \$9
- Conch Ceviche & Vegetables with Lime Juice \$14
- Lobster Salad, Exotic Fruits & Vanilla Dressing \$23
- Fettuccini Pasta, Sautéed Tomato, Garlic & Basil \$16
- Sautéed Snapper Filet, Creamy Braised Vegetables \$30
- Steak Tartar Coarsely Chopped \$36
- Sautéed Filet Mignon, “Marchand de Vin” Sauce, Herb Crushed Potato \$44
- Conch Chowder Fennel & Crispy Puff Pastry \$13
- Feta Cheese, Grilled Vegetable “Terrine” & Pesto Sauce \$12
- Marinated Tuna Tartar, Wakame, Olive Oil & Ginger \$16
- Sautéed Foie Gras & Sweet Onion Marmalade \$24
- Calamari Risotto with Provencal Flavours \$22
- Seared Teriyaki Marinated Tuna Loin, Sautéed Plantain \$34
- Grilled Crayfish or Lobster, Garlic or Lemon Butter Sauce \$40
- Black Angus Sirloin Steak, Crushed Black Pepper Sauce \$36
- Breaded Chicken Breast Stuffed with Lobster, Shellfish Sauce & Carrot Puree \$34