



(Choose one from each course per person)

### Appetizers

Conch Fritters served with Calypso Sauce

Tuna Tartare

Fresh Tuna with Avocado Salad

Local Conch Ceviche

Crab Cake with Mango Chutney

Jerk Portobello Mushroom with Grilled Bell Peppers

### Salads

#### **Somerset House Salad**

Baby Mix Lettuce with Cucumber, Carrot, Cherry Tomato, Mango, Avocado and Beets  
Served with Mango Vinaigrette Dressing

#### **Caprese Salad**

Tomato Fresh Mozzarella Cheese and Avocado drizzled with Balsamic reduction

#### **Classic Caesar Salad**

with Romaine Lettuce Croutons and Shaved Parmesan Cheese

### Main Course

#### **Surf and Turf**

Angus Steak Fillet Mignon with 8oz Caicos Grilled Lobster  
Served with Garlic Mashed Potato and Asparagus

**Dinner, Tiki Torches, Set Up, Private Chef & Server Included**  
**Reservations must be made minimum 24 hours in advance**  
**Credit card number required to hold reservation**  
**50% fee will be charge for cancellation less than 24 hours.**  
12% Government Tax & 15% service charge will be applied to all bills



**Mahi Mahi**

Grilled, Jerk or Blackened  
Served with Coconut Rice, Market Vegetables and Fresh Fruit Salad

**Snapper**

Grilled, Jerk or Blackened  
Served with Mango Salsa and Garlic Mashed Potato

**Shrimp Scampi**

Served with Garlic Mashed Potatoes and Market Vegetables

**Jerked Rack of Lamb**

Served with Coconut Rice and Market Vegetables

**Three Bean Mulligan (V)**

Stew served with market vegetables and coconut rice

**Dessert**

Crème Brûlée

Chocolate Mousse

Rum and Raisin Bread Pudding

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