



## Appetizers / To share

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|---|----|
| CAESAR SALAD ... Romaine lettuce, Caesar dressing, garlic croutons and Parmesan (V)                     | 14 |
| HOUSE SALAD ... Cherry tomato, carrot, beet, Romaine lettuce, arugula, cucumber, orange vinaigrette (V) | 11 |
| BURATTA ... Confit of cherry tomatoes, basil pesto, pine nuts and 10y balsamic reduction (V)            | 19 |
| SOUP OF THE DAY ... with thyme crisps (V)   | 12 |
| WONTONS ... Crispy wontons, avocado, and stone crab or with tomato bruchetta (V)                        | 17 |
| CALAMARI ... Deep fried crispy calamari with a garlic and creamy sriracha sauce                         | 16 |
| SEARED TUNA TATAKI ... Wakame, wasabi mayo, sesame soy glaze  | 17 |
| SHRIMP TEMPURA ... Argentinian shrimps with a coconut and Marsala sauce                                 | 18 |
| LUMP CRAB CAKE ... Pacific Bay, micro greens and spicy mango chipotle aioli                             | 21 |
| SMOKED SALMON ... Marinated and smoked fresh salmon on citrus fennel salad                              | 16 |
| OYSTERS - 6 ... Fresh from USA, Cape Cod served with shallot mignonette                                 | 23 |
| WAGYU CARPACCIO ... Truffle mayonaise, rucola, pine nuts & Parmesan                                     | 21 |
| FOIE GRAS ... Two escalopes, pan fried, brioche, thyme butter and mix berries coulis                    | 24 |



Have a look at our award winning wine list - Wine spectator 2015-2021

10% service charge will be added for all staff, waiter gratuity not included - prices in USD - for Naf use 1.80



## Main course

**SPINACH RICOTTA RAVIOLI** ... Creamy mushroom sauce, rucola and Parmesan cheese (V) 25

**TAGLIATELLE** ... "Al Fredo" Tagliatelle - creamy Parmesan cheese sauce (V) 19  
/ ADD CHICKEN 7 - ADD SHRIMP 12

**👑 SEAFOOD FOR TWO** ... Luxurious combination of grilled local lobster (1.5 lbs), Crab salad, sashimi tuna, salmon gravlax, shrimp and 6 oysters. Served on an ice plateau with house salad, french fries and roasted garlic aioli, sriracha mayo and shallot mignonette 215 for 2 person

**GRILLED SEAFOOD** ... Selection of grilled tuna, salmon, shrimp, scallops and vermouth sauce 32

**LOBSTER PASTA** ... Tagliatelle with tomato lobster bisque sauce and pesto Genovese 35

**GRILLED SALMON** ... With a honey mustard sauce, sweet potato, garden vegetables 29

**TUNA STEAK** ... In Tomasu soy glaze, sun-dried tomato risotto 28

**BLACK SEA BASS** ... Potato puree, sautéed wild mushrooms and a cherry sauce 48

**VEAL "FONTINA"** ... 14oz chop, shallot jus and served with tagliatelle with cream and Parmesan 52

**BEEF SHORT RIB** ... Slow cooked with caramelized port reduction and served with cassava croquette. 49

**RACK OF LAMB** ... Full rack (8 bones) herb crusted, lamb jus, roasted potatoes and fresh vegetables 55

**FILLET MIGNON** ... Creekstone farm cut, 6 oz, thyme & rosemary butter, mashed potato, peppercorn or mushroom sauce 38

**RIB-EYE** ... 12 oz - grilled and buttered 45  
/ ADD HALF A LOBSTER TAIL 38 OR GRILLED PRAWNS 18 CHOICE OF BÉARNAISE - PEPPERCORN OR MUSHROOM SAUCE.

**HOLLAND HOUSE BURGER** ... With lettuce, onion, tomato, cheddar, special sauce, coleslaw and French fries 21

**SIDES** ... Lamb, Fillet and Rib Eye include 1 side dish. Choice of sweet potato fries, French fries, garlic roasted potatoes, mashed potato, rice, side salad  
/ ADDITIONAL SIDE DISHES 7 | GRILLED GREEN ASPARAGUS 11 | TRUFFLE FRIES 15