

APPETIZERS / FIRST COURSE

Steamed Vegetarian Gyoza Sweet and Sour Cabbage, Soya and Chili Glaze & Sesame Seeds	19
Caesar Salad Romaine lettuce, Caesar dressing, Parmesan cheese, polenta croutons / • add grilled chicken \$ 9 or 5 pieces of sautéed shrimps \$ 12 •	18
Burrata Cherry Tomato, Pesto, Basil, Pistache Nuts	21
Tuna Tataki Ahi Tuna, Wakame, Sesame, Ginger-Scallion Sauce	19
Soup of the Week	15
Shrimp Panko Deepfried Shrimps in Panko coating, Spicy Sriracha Sauce	15
Smoked Duck Salad Smoked Duck with Crisp Romaine, Sweet Mango, Cherry Tomatoes, and Edamame, Zesty Oriental Dressing, Crunchy Peanuts, and Tangy Red Onion	19
Beef Carpaccio Topped with Truffle Mayonnaise, Arugula, Pine Nuts, and Shaved parmesan	24



Enjoy great wines from the wine cellar!



MAIN COURSE

Whole Red Snapper A whole Red Snapper served with a vibrant Sweet & Sour Red Sauce, Pineapple, Carrot, Bell Pepper & Onion / Choose Side Dish	34
Grouper Pan-Fried Grouper served with Lemon Beurre Blanc, Spinach with a Gouda Cheese and Chipotle Herb Crust / Choose Side Dish	32
Cajun-Style Baked Salmon Cajun Baked Salmon & Honey Mustard Cream Sauce / Choose Side Dish	35
Grilled Seafood A Selection of Grilled Tuna, Salmon, Shrimp, Scallop & Honey-Mustard Sauce / Choose Side Dish	36
Tasso & Shrimp Pasta Tagliatelle, Sautéed Shrimp, Smoked Ham, Tomato Cream Sauce	29
Filet Mignon 8oz Grilled Filet Mignon, Green Asparagus & Truffle Sauce Add Foie Gras with Toast +\$7 / Choose Side Dish	52
Cast Iron Chicken Baked Chicken Breast on the Bone, Green Beans & Creamy Mushroom Sauce / Choose Side Dish	27
Holland House Burger Lettuce, Onion, Tomato, Pickles, Cheddar, Burger sauce, Coleslaw & French Fries	25
Gnocchi with Gorgonzola Vegetarian Style Gnocchi in Gorgonzola Spinach Creamy Sauce	26
Duck Breast Tender Duck Breast, Pan-fried to Perfection, served with a Bright Orange Jus and a Crisp Red Cabbage Salad. / Choose Side Dish	34

Side dishes ... French Fries | Mashed Potato | Potato Gratin | Mac & Cheese (With Truffle + \$5)