

# BAHAMIAN CLUB

## COCKTAILS

### BAHAMIAN CLUB MOJITO

PATRON SILVER, MINT LEAVES, FRESH LIME JUICE, CLUB SODA AND SUGAR

### JOHNNY'S BRICK HOUSE MARTINI

GREY GOOSE VODKA, GRAND MARNIER, CRANBERRY JUICE, FRESH LIME JUICE

### GO-GO MARTINI

GREY GOOSE VODKA, DISARONNO AMARETTO, FRESH LIME JUICE

### BAHAMIAN CLUB MARGARITA

PATRÓN SILVER TEQUILA, CITRONAGE, ORANGE JUICE, FRESH LEMON JUICE

### SUNNY SUNNY NASSAU

BACARDI LIGHT RUM, CRÈME DE BANANA, FRESH LIME JUICE

### BAHAMIAN CLUB PUNCH

BACARDI OAKHEART SPICED RUM, BERENTZEN APPLE SCHNAPPS, PINEAPPLE JUICE, ORANGE JUICE, FRESH LIME JUICE, GRENADINE

### PARADISE TODAY

BACARDI LIGHT RUM, BACARDI COCONUT RUM, PINEAPPLE JUICE, ORANGE JUICE

### TIA ESPRESSO MARTINI

TITO'S VODKA, TIA MARIA, LICOR 43, ESPRESSO

### BAHAMIAN CLUB FAVORITES

#### SEAFOOD SAMPLER

SMOKED MARLIN & SALMON, LOBSTER WALDORF, SHRIMP

## STARTERS

### salads

#### CAESAR

CRISP ROMAINE, FOCACCIA CROÛTONS, PARMESAN CHEESE

#### CLUB HOUSE (V)

MIXED ROMAINE, ICEBERG, RAINBOW OF PEPPERS, RED ONIONS, BLACK OLIVES, TOMATOES, TOSSED IN SPICY PEANUT-RED CHILI DRESSING

#### ARUGULA & BACON

RED ONION MARMALADE, GORGONZOLA, CANDIED WALNUTS

### ocean

#### CHILLED SHRIMP (4)

LEMON, COCKTAIL SAUCE

#### LOBSTER WALDORF \$26

CELERIAC, APPLES, MAYONNAISE, WALNUTS

#### PIMENTO WOOD SMOKED MARLIN

MANGO, ARUGULA, CUCUMBER, RAISINS, MINT & JOHNNY CAKE CRACKER

#### SMOKED ATLANTIC SALMON

BAGEL CHIPS, CREAMED HORSERADISH, TRADITIONAL GARNISH

### land

#### ESCARGOTS A LA BOURGUIGNONNE

SAUTÉED WITH GARLIC & PARSLEY BUTTER

#### WARM GOAT CHEESE FONDUE

SERVED WITH CRISPY BREAD

#### HEIRLOOM TOMATO STACK

BLUE CHEESE DRESSING, FRIED SHALLOTS

### soups

#### BAKED SANDS BEER & ONION SOUP

OVEN-GLAZED WITH SWISS CHEESE

#### CONCH CHOWDER

TENDER CONCH SIMMERED WITH THYME, DICED ROOT VEGETABLES & TOMATOES

## MAINS

#### LOIN OF MOUNTAIN STATES LAMB

CANNELLINI BEANS, BLISTERED CHERRY TOMATOES, CHIMICHURRI DRIZZLE

#### BAHAMIAN LAND & SEA

TENDERLOIN OF BEEF WITH LOBSTER TAIL, PEAS N' RICE, PLANTAINS

#### BRONZED SALMON

GRILLED COTIJA CHEESE POLENTA, ASPARAGUS, SWEETCORN CREAM, TOMATO OIL

#### TASTE OF INDIA (V)

CHANA MASALA, (Chick Peas)

ALOO GOBI (Potato & Cauliflower Curry)

DAAL MAKHANI (Creamy Lentils)

WHITE RICE

ACCOMPANIED WITH PAPADUM & MANGO CHUTNEY

## SIMPLY GRILLED

### beef

#### TENDERLOIN OF BEEF

- PETITE (8oz)
- BARREL CUT (12oz)

#### NEW YORK STRIP STEAK (14oz-CAB)

#### RIB EYE

- CENTER CUT (16oz-CAB)
- CENTER CUT (20oz-CAB)

### poultry

#### ORGANIC BREAST OF CHICKEN (12oz)

### chops

#### VEAL - PLUME DE VEAU (12oz)

#### PORK (14oz)

#### LAMB -

### seafood

#### GROUPER FILLET (8oz)

#### SWORDFISH STEAK (8oz)

#### GARLIC SHRIMP

#### SALMON (8oz)

ALL GRILLED ITEMS ARE NATURALLY SEASONED, SERVED WITH PROVENCAL TOMATO, ROASTED GARLIC & CRISP-FRIED ONIONS WITH A CHOICE OF BÉARNAISE, CHORON OR PEPPERCORN SAUCE

## HOUSE SPECIALTIES

### for two tableside

#### MIXED GRILL

LAMB CHOPS, TENDERLOIN OF BEEF, ITALIAN SAUSAGE, LOBSTER TAIL, PORK ESCALOPE & BACON

#### CHATEAUBRIAND (16oz)

PRIME CUT BEEF TENDERLOIN

#### THE PORTERHOUSE (38oz)

THICK CUT STRIP AND FILET OF BEEF TOGETHER

SERVED WITH ROASTED RED SKINNED POTATOES, CARROTS, ASPARAGUS, MUSHROOM, GLAZED SHALLOTS, CRISPY ONIONS, GRILLED TOMATOES & ROASTED GARLIC

## SIDES

#### SAUTÉED MUSHROOMS

#### BUTTER-STEAMED ASPARAGUS

#### CREAMED SPINACH

#### CREAMED CORN

#### STEAMED BROCCOLI

#### GOLDEN PLANTAINS

#### PEAS N' RICE

#### POTATO GRATIN

#### GARLIC MASHED POTATOES

#### BAKED POTATO WITH LOADED DRESSING

#### ROASTED BABY REDSKIN POTATOES

### CAB

CERTIFIED ANGUS BEEF®

(V) vegetarian