

# ARRTISAN

## RESTAURANT & CAFE

### Appetizers

Salmon ceviche with mango & jalepenos.  
Served on fried bread  
185

Goat cheese & roasted pepper bruschetta \*  
155

Spinach & artichoke dip  
with chips, sour cream, and salsa \*  
165

Lobster ragoon  
with fried wonton crackers & fried basil  
225

Blue cheese portabella  
with roasted shallot cream sauce \*  
145

Garlic roasted potatoes  
served with truffle cream sauce \*  
115

Classic beef carpaccio  
with shaved Parmesan, rukola, and pine nuts  
145

### Soups

Black bean & tortilla soup  
with chicken  
125

Potato soup  
with cheddar cheese and frizzled leeks \*  
105

### Salads

Caesar salad with grilled chicken,  
in house croutons, egg-less dressing,  
anchovies & parmesan  
235

Carribbean salad with salad greens,  
mango, jicama, toasted coconut,  
red onions & spiced pecans  
with raspberry-poppy seed vinaigrette  
185

Artisan spinach salad  
with duck cracklin & bacon/lime dressing  
195

### Mains

Grilled seabass with white bean ragout,  
and an orange/carrot butter sauce  
385

Scallops with green pea puree,  
vegetable & port wine reduction  
295

Red mullet with tomato, black olive, caper  
compote, frisse salad and basil oil  
315

Filet Mignon au poive  
with garlic potato puree and heri cot verts  
425

Jerked chicken  
spicy tomato salsa & fried plantains  
315

Saltimbocca di pollo  
with sage, prosciutto, & sweet potato puree  
265

Mastacholli and salmon  
225

Penna arribiatta  
with fresh parmesan & basil \*  
185

“Pappardelle” of Zucchini  
with tomato & brown butter sauce \*  
175

Open faced ravioli with duck ragout  
205

Pumpkin risotto  
with arugula and parmesan \*  
185

Fennel & onion risotto  
with Parmigiano-reggiano \*  
195

Artichoke & lemon risotto with mint \*  
205

### Desserts

Classic crème brûlée  
145

Chocolate lava cake  
165

Apple tatin  
135

Cheese plate  
235

\* Vegetarian Dishes