

# Jubilant June

Cream of Mushroom Soup    Cup 4<sup>50</sup>    Bowl 6<sup>50</sup>

Bahamian Seafood Chowder    Cup 4<sup>50</sup>    Bowl 6<sup>50</sup>

Lump Crab Cake    Tapas- tizer 12<sup>00</sup>    Entrée 28.50

Our Notorious Crab Cake Crammed with Delicate Lump Blue Crab,  
Complimented by our Zippy Horseradish Sauce

Pierogies    7<sup>00</sup>

Hand Made, Polish Pasta Pockets, Filled with  
Potato and Cheddar Cheese, Lightly Fried,  
Laid atop Caramelized Onions and  
Served with Sour Cream

Bobotie    8<sup>50</sup>

Our Version of a South African Staple, Ground Turkey,  
Nuts, Fruit and a Variety of Spices,  
Covered with Custard, Gently Baked,  
then Graced by a delightful Peach Chutney

Baked Brie    10<sup>50</sup>

A Petite Wheel of Brie Cheese Baked until Warm, Soft,  
and Yummy, Glazed with Ken's Homemade Jalapeno  
Glaze, Served with our Fresh Baked Rhythm Bread

Tuna Tartar<sup>1\*2</sup> 14<sup>75</sup>

Finely Chopped Raw Tuna Tenaciously Tossed with a  
Delightful Ginger Lime Dressing  
Served with Crispy Croustades



NY Strip    39<sup>00</sup>

A Thick Juicy 12 Ounce NY Strip Steak, Deftly Grilled,  
Accompanied by Our Luscious Béarnaise Sauce

Smoked Chicken Penne<sup>1</sup>    19<sup>50</sup>

Slices of Our House Smoked Boneless Chicken  
Breast, Tossed in a Luxurious Cream Sauce with  
Diced Tomato, Chopped Fresh Basil, and Sprinkled with  
Grated Parmesan Cheese

Barbecue Pork Shank<sup>1</sup>    24<sup>50</sup>

A Substantial Pork Shank Slow Cooked in  
Our Special Tangy Barbecue Sauce  
Until Delightfully Tender

Wiener Schnitzel    25<sup>00</sup>

Thinly Whapped Scaloppini of Veal, Lightly Breaded,  
Gently Fried, Accompanied by our  
Scrumptious Braised Red Cabbage

Stuffed Chicken<sup>1</sup>    23<sup>00</sup>

Chicken Breast Bursting with Figs, Dates, Goat Cheese,  
and Pistachios, Accompanied by a  
Coconut Curry Orange Sauce

## Tonight's Fresh Fish<sup>2</sup>

Snapper    24<sup>00</sup>    Trout    21<sup>50</sup>

Mahi-mahi    20<sup>00</sup>

Salmon    24<sup>00</sup>

