

# Dinner

## Pour Commencer

SERVED FROM 5:30PM

Hawaiian "Poke" sesame oil, soy sauce, lemon, green onions, wasabi, marinated yellow fin tuna, and salmon with wakame seaweed	12.95
Mousse de Foie de Volaille chicken liver pate, mango and pineapple chutney, onion marmalade and toast	9.95
Fondue Parmesan cheese croquette on a basil tomato coulis	8.95
Escargot Café de Paris baked with café de paris butter	9.95
Bacon Wrapped Tiger Shrimp  pancetta risotto, lemon emulsion	12.95
Charcuterie and Cheese Board	12.95

## Sides

gratin dauphinois	5.25
sweet potato fries	5.95
truffle and parmesan fries	9.95
cracked black pepper and sea salt fries	5.95
honey chili glazed brussel sprouts	8.95

## Les Soupes & Salades

Soupe du Jour ask your server	6.95
French Onion Soup caramelized onions with caybrew ale, swiss cheese crouton	7.95
Cayman Conch Chowder white conch meat, carpaccio of scotch bonnet pepper	7.95
Tomato and Mozzarella with fresh greens and a basil pesto dressing	9.95
Warm Goat Cheese Salad  rolled in crispy phyllo, spinach and organic green salad, candied walnuts and pecans, red berry dressing	10.95
Southwest Blackened Steak Salad marinated and seared flank steak served on a crispy mesclun salad, grilled corn, red pepper, citrus champagne dressing	17.95

## Pâtes Fraiches

Duck, Shiitake, and Goat Cheese Ravioli  duck reduction emulsion, lemon and spinach oil	18.95
Pasta Camana fresh spinach leaves, shiitake mushrooms, roasted garlic, pine nuts, extra virgin oil, freshly shaved parmesan, served on a bed of fettuccine	16.95
Teriyaki Fish Stir-Fry wok sautéed crispy vegetables, served on a bed of homemade noodles	17.95
Pasticcio  three meat lasagna, basil tomato sauce, cheese velouté	17.95
Gnocchi Parisienne lemon pesto cheese sauce, prosciutto dust	17.95
Bistro Fettuccine parmesan cream sauce, julienne of grilled chicken, sweet peas, roasted pine nuts, truffle oil	16.95
Vodka and Salmon Fettuccine pink peppercorn parmesan cheese sauce	17.95
Spaghetti Bolognese three meat tomato ragu	15.95
Fettuccine Arrabiata and Mozzarella spicy basil tomato sauce, fresh mozzarella	16.95
Linguine "Bami Goreng" sautéed marinated chicken strips with shiitake mushrooms, stir fried vegetables, crispy green onions, grilled almonds, soft poached egg, tossed with homemade linguini	17.95

## Sandwiches & Hand Formed Burgers

Tower Bistro Burger mozzarella, smoked bacon, basil, tomato, relish pesto, served on our homemade challah bun	9.95
Four Cheese Burger swiss, cheddar, reggiano, goat cheese, smoked bacon, lettuce, savory relish, served on our homemade challah bun	9.95
Jerk Panini house jerk chicken, tomato, chopped greens, bacon, pepper chutney	9.95

## Entrées

Blackened Mahi Mahi paella risotto, market vegetables, lemon butter emulsion	18.95
Yucca Wrapped Salmon homemade pasta, sautéed spinach, green beans, citrus beurre blanc	19.95
Pan Fried Snapper and Grilled Shrimp tomato and red pepper fettuccine, pearl vegetables, crispy beet root, curried emulsion	19.95
Teriyaki Yellow Fin Tuna  marinated grilled tuna steak, jasmine rice, pearl vegetables, Japanese horseradish beurre blanc	23.95
Sweet Chili Grouper Filet coconut and mango rice croquette, sautéed vegetables, lemon beurre blanc	19.95
Lola "Fisherman's Casserole" poached shellfish and seafood in a saffron vegetable and tomato broth, served with garlic aioli	23.95
Maine Mussels and Frites (in season) 1lb mussels with fresh vegetables, choice of tomato broth or creamy curry	19.95
Steak Frites  grilled 8 oz. CAB sirloin, house salad, bordelaise or green peppercorn sauce	23.95
Malaysian Curry Chicken jasmine rice, homemade raita, mango pineapple chutney, fried onions, grilled almonds	18.95
½ Chicken Rotisserie yukon gold mashed potato, freshly sautéed vegetables, house apple and mango sauce	19.95
Grilled Bratwurst whipped potato, sautéed apple and red cabbage, apple cider braised onion demi	16.95
Center Cut Pork Chop 14 oz. grilled, sautéed prosciutto and creamy brussel sprouts, yukon gold mashed potato, herb demi reduction	18.95
Roasted Leg of Lamb au Jus gratin dauphinois, assorted vegetables, mint demi	19.95
Mediterranean Lamb Stuffed Pepper braised lamb, green pepper, tomato sauce, yukon gold mashed potato, fried onions	17.95
Duck à l'Orange  mallard duck breast, dauphine potatoes, green beans, grand marnier orange sauce	19.95

## Homemade Desserts

Profiteroles ice cream, warm chocolate sauce	9.95
Frozen Key Lime fresh strawberry sauce	
Belgian Chocolate Mousse rich semi sweet chocolate, cream	
Crêpes Suzette classic orange, butter sauce	
Warm French Apple Tart rosemary scent with vanilla gelato	
Banana & Apple Beignets tortuga rum, butterscotch sauce	