



Restaurant Dubrovnik

Appetizers

Seared Scallops <i>with Curry-Lobster Sauce</i>	\$15
Foie Gras <i>pan seared, served on Brioche and Poached Pear and glazed with Port Demi</i>	\$28
Philo Wrapped Brie Strudel <i>served with Fig Chutney</i>	\$12
Grilled Beef Tenderloin Noisettes <i>with Caper and Olive Caponata and Baguette</i>	\$12
Black Tiger Prawns <i>sautéed and flamed with Pernod and served on Mushroom Risotto</i>	\$14
Norwegian Smoked Salmon <i>served with Lemon Mascarpone and Beet Gastrique,</i>	\$14

Soups

Lobster Bisque <i>with Fresh Corn and Saffron Froth</i>	\$10
Organic Red Beet Borscht <i>served with with Sour Cream</i>	\$8
Chef's Soup of the Day	\$8

Salads

Classic Caesar Salad \$12	
Salad of Petite Greens and Fresh Fruit <i>Simple Vinaigrette, Goat Cheese</i>	\$10

<i>Insalata Caprese</i>	\$12
<i>Tomato and Bocconcini Salad with Basil, Balsamic Reduction & Olive Oil</i>	
<i>Roasted Baby Beetroot and Apple Salad</i>	\$12
<i>with Honey and White Truffle Vinaigrette</i>	

Restaurant Dubrovnik is available for private functions of all descriptions.
Banquet facilities on site.

Main Course

<i>Parmesan Crusted Boneless Rack of Lamb</i>	\$42
<i>with Sauce Provencale</i>	
<i>Black Cod</i>	\$40
<i>served in Creamy Fennel & Sundried Tomato Ragout with Gnocchi</i>	
<i>Filet of Beef Tenderloin</i>	\$42
<i>with Roasted Garlic Jus</i>	
<i>Grilled 10 oz. New York Steak</i>	\$39
<i>Bacon and Leek Fondue, Natural Veal Reduction</i>	
<i>Chicken Dubrovnik</i>	\$28
<i>Stuffed With Wild Rice & Shrimp Mouse and served with Creamy Shallot Sauce</i>	
<i>Seared Salmon</i>	\$30
<i>with Citrus Sauce, served with Couscous</i>	
<i>Natural Bison Filet</i>	\$49
<i>served with Parsnip Puree, Pomegranate Reduction and Roasted Figs</i>	
<i>Portobello & Turnip Napoleon Tower</i>	\$26
<i>with Soy & Balsamic Reduction</i>	
<i>Magret of Duck Breast</i>	\$38
<i>Roasted Duck Breast Served with Sour Cherry Sauce and Squash Ravioli</i>	
<i>Chateaubriand for Two/ Béarnaise Sauce</i>	\$99
<i>Market Vegetable Bouquet, Inspired Garnishes</i>	
<i>Broiled Lobster Tails</i>	Market Price
<i>Beurre Blanc Sauce</i>	
<i>Pasta of the Day Vegetarian</i>	\$24
<i>With Chicken</i>	
<i>With Seafood</i>	

All dishes are accompanied with chef's choice of vegetables.

Desserts

Crêpes Suzette (prepared at your table for 2)

Zabaglione (prepared at your table for 2)

A Selection from Our Dessert Tray

**It is required that Crêpes Suzette be ordered with main course to allow kitchen to prepare.*

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