



Vegetarian dish



Gluten free recommendations, gluten free bread is available

COLD APPETIZERS

Garden Salad 	10.50
With funchi croutons, capers, beets, corn, tomato, olive, cucumber and curry dressing	
Caesar Salad	9.50
Romaine lettuce, Parmesan, croutons and Caesar dressing	
With shrimps or chicken breast	17.50
Flying Fishbone Platter 	58.50
Fish & seafood platter for two persons	
Shrimp Cocktail 	16.50
Shrimp with American and Dutch cocktail sauce	
Caprese Salad  	14.50
Mozzarella with tomatoes marinated in pesto, garden greens and red onion	
Peruvian Ceviche 	14.50
With orange parts and a touch of ginger syrup	
Tuna Tataki 	18.50
Served with wakame salad, sweet & sour cucumber, sesame dressing and wasabi mayonnaise	
Lobster and Avocado Salad 	27.50
Avocado salad with a half poached lobster tail and semi dried cherry tomatoes	
Foie Gras	29.50
Terrine of foie gras with compote of figs and toast points	

All our prices are in US Dollars

Pata Negra 39.50
Exclusive cured ham from Spain, served with olives and cornichons

Caviar Market Price
Sturgeon caviar served with classic condiments

WARM APPETIZERS & SOUPS

Calamari Fritti 14.50
Deep fried calamari with marinara basil sauce

Fish Cakes 16.50
Fish cakes with spicy tartar sauce

Carpaccio of Artichoke with Goat Cheese  17.00
Warm artichoke hearts with melted goat cheese and honey walnut dressing

Escargots de Bourgogne 9.50
½ dozen snails with garlic-bell pepper butter and toast

Shrimp Tempura 18.00
Served with spicy tomato onion salsa and crispy noodles

Soup of the Day 9.50
To be announced by your server

Lobster Bisque 11.00
Rich and tasty lobster bisque finished with cognac and lobster chunks

Creamy Corn Soup 10.00
With chunks of shrimp



Gluten free sauces; lemon garlic butter, spicy Anti-boise, tomato basil sauce

FISH & SEAFOOD MAIN COURSES

Grilled Shrimp	31.50
Skewered black tiger shrimp with herb risotto, mixed vegetables and lemon garlic butter sauce	
1/2 Lobster Tail & Shrimp	39.50
With sun-dried tomato risotto, mixed vegetables and lemon-garlic butter	
Catch of the Day	28.50
With mashed potato, mixed vegetables and our sauce of the day	
Add 3 shrimp	36.00
10 oz. Lobster Tail	49.50
With herb risotto, spinach and lemon garlic butter	
Savaneta Seafood History	32.50
Rich variety of seafood with rice, vegetables and curry sauce	
Shrimp Shi-take & Blue Cheese Casserole	33.50
Shrimp in a rich blue cheese shi-take sauce served with mashed potato and mixed vegetables	
Salmon	29.50
With mashed potatoes, vegetables and creamy lemongrass sauce	
Halibut	38.50
Halibut fillet with sun-dried tomato risotto, spinach and champagne sauce	
Scallops Florentine	39.50
Scallops with pasta, spinach and creamy Parmesan sauce	
Seafood Pasta	32.50
Scallop, shrimp, mussels, daily catch, calamari and pasta with marinara sauce	
Special of the day	
Announced by your server	27.50

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All our meat dishes have gluten free sauces

POULTRY & MEAT & VEGETARIAN MAIN COURSES

Chicken Portobello	32.50
Grain fed chicken with pasta and creamy mushroom truffle sauce and roasted portobello	
Surf & Turf	39.50
USDA tenderloin and ½ lobster tail served with mashed potato, vegetables, lobster sauce and red wine sauce	
Grilled Maple Leaf Duck Breast	33.50
Duck breast on linguine pasta with oriental sesame sauce	
Skirt Steak	35.00
With potato gratin, mixed vegetables and truffle sauce	
Cowboy Rib Eye	49.50
Bone-in USDA rib eye with potato wedges, corn on the cob and port sauce	
Beef Tenderloin	37.50
USDA prime-aged tenderloin with potato gratin, mushrooms, onions and red wine sauce	
Roasted Lamb Rack	42.50
With couscous, grilled tomato and sweet onion sauce	
Beef Teriyaki Skewer	29.50
In teriyaki marinated tenderloin served with basmati rice and bok-choy	
Braised short rib	32.50
Served in his own gravy with potato wedges and a side salad	
Truffle Tortilla 	24.00
Tortilla rolls stuffed with mixed vegetables, truffle and creamy mustard sauce	
Pasta Portobello 	19.50
Pasta in a creamy sauce with mushrooms, portobello's and truffle	

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DESSERTS

Chocolate Ravioli	9.50
Sweet warm ravioli with chocolate heart, poached pear, chocolate sauce and vanilla ice cream	
Crème Brûlée 	9.50
Chilled bourbon vanilla cream with crispy burned sugar	
Baked Alaska	9.50
Strawberry ice cream, banana ice cream and sponge cake covered with meringue, flambéed at your table with sambucca	
Apple Pie	9.50
Lukewarm apple pie, vanilla sauce, whipped cream and vanilla ice cream	
Chocolate Brownie & Mousse	9.50
Chocolate brownie and chocolate mousse with chocolate sauce, caramel sauce and pistachio ice cream	
Tiramisu Mousse	9.50
Lady fingers, chocolate curls, caramel sauce and amaretto ice cream	
Dessert Flying Fishbone	22.50
Combination of our home made desserts	