



Master Chef Rudi Sodamin's Recommendations

Scallop Ceviche with Lime and Coconut Cream

Gently poached scallops served in a flavorful dressing of coconut milk, diced red onion, chili pepper, bell pepper, cilantro and freshly squeezed lime juice, served over a crisp lettuce salad



Chicken and Callaloo Soup

Shredded chicken breast, butternut squash, callaloo greens, garlic and thyme, combined in a flavorful chicken broth and topped with toasted coconut



Parmesan Coated Veal Loin

With artichoke mushroom ragoût, mascarpone polenta, and French green beans

Available Daily

French Onion Soup "Les Halles"

A Parisian classic of golden simmered onions topped with melted Gruyère cheese

Classic Caesar Salad

Crisp romaine tossed with our very own Caesar dressing, grated Parmesan cheese, garlic croutons and anchovies

Grilled Coho Salmon

Basted with a soy-ginger glazed, served with wasabi mashed potatoes and seasonal vegetables

Perfectly Grilled Breast of Chicken

A lightly seasoned boneless breast with red skin potatoes, steamed broccoli and carrots

Your choice of:

Island Fruit Salsa or Spiced-rum Raisin Sauce

Broiled NY Strip Loin Steak

New York strip loin aged to perfection, accompanied by sautéed mushrooms, fresh green beans and garlic-spiked mashed potatoes

Select from an 8 oz or 10 oz Portion

White Rice ◆ Idaho Baked Potato ◆ Steamed Vegetables

Today's Wine Recommendation

Rosemount Estate Chardonnay, Australia

Ripe tropical flavors folded into a creamy backdrop

\$35/bottle

Rosemount Estate Shiraz, Australia

Ripe blackberry fruit flavors and a long rich finish

\$39/bottle

Appetizers

Summer Fruit Salad with Sambuca

Italian favorite, macédoine of fruits marinated in a sweet, Sambuca-flavored dressing

Cilantro Salmon Tartare GREENHOUSE SPA CUISINE

Cold-smoked salmon marinated with lime and fresh cilantro, served with diced avocado and a piquant tomato salsa

Mezé Platter

A Mediterranean selection of hummus, baba ghanoush, stuffed grape leaves and marinated olives, served with warm pita bread

Quick Seared Manila Clams

In white wine with brunoise of tri-color bell pepper, tomato and garlic served with garlic bread

Soups and Salad

Soto Ayam

Indonesian chicken and vegetable soup seasoned with turmeric, coconut milk, sautéed garlic, lemon grass and topped with frizzy onions and chopped egg

Farmers Vegetable Purée

A purée of seasonal vegetables swirled with cream and topped with a garlic crouton

Chilled Pineapple and Cucumber Soup GREENHOUSE SPA CUISINE

Ripe pineapple and cool cucumber, blended into a smooth purée and served chilled

Roasted Baby Beet and Oak Leaf Salad

Sliced thyme-roasted beets, oak leaf lettuce and goat cheese

Choice of Dressing: Olive Oil & Balsamic Vinegar, House Italian, Thousand Island, Blue Cheese, Bacon Dressing or fat-free Creamy Italian

Entrées

Rigatoni with Roasted Garlic

Roasted garlic, shallots, ripe plum tomato, broccoli and mushrooms lightly sautéed then tossed with tender pasta and finished with a light Parmigiano-Reggiano cream
Add seasoned grilled shrimp on request

Barbecue Chicken Salad

Avocado, tomato, grilled corn, black beans, cucumber and romaine all tossed with our barbecue Ranch dressing, topped with sliced barbecue chicken breast and lots of crispy onion strings for crunch

Grilled Swordfish Fillet with Cilantro-Tomato Salsa

Hand-rubbed with spices and presented with a corn medley and pesto risotto

Prime Rib of Beef au Jus

Slow-roasted to exquisite tenderness and carved to order, served with braised celery, roasted zucchini and Jackson potato

Breaded Pork Chop alla Milanese

Dusted with herbed bread crumbs and sautéed, served with tomato concassée, mixed fresh vegetables and saffron rice

Thai-Style Grilled Chicken GREENHOUSE SPA CUISINE

Tender breast of chicken marinated with oyster sauce, curry, coconut milk and lemon grass, grilled, served with jasmine rice, roasted eggplant and green beans

Indian Jalfrezi

Appetizers

Mélange of Tropical Fruit GREENHOUSE SPA CUISINE

With an intriguing cilantro balsamic maple reduction

Jumbo Shrimp Cocktail

With mustard-based curry dip

Seared Black Pepper Duck Breast

Lightly-smoked duck breast coated with black peppercorns, quickly seared and sliced thin, served with apple-celeriac salad and lingonberry cream

Spinach and Feta Tart

Egg custard filled with tender spinach and creamy Feta, baked in flaky pastry

Soups and Salad

Meat Tortellini and Vegetable Soup

Tender meat filled pasta with diced tomato, zucchini, celery, and carrot, sprinkled with Parmesan cheese

Cream of Five Onions Soup

A delightful combination of Spanish, Vidalia, red and white onion gently simmered with vegetable stock, garnished with scallions

Chilled Guava and Passion Fruit Soup GREENHOUSE SPA CUISINE

A luscious blend of tropical fruit purée and mango sorbet, served with an almond macaroon

Orange and Radicchio Salad

An irresistible combination of crisp Radicchio lettuce, sweet orange segments, olives, Frisée, red leaf, Feta and red onion rings

Choice of Dressing: Olive Oil & Balsamic Vinegar, House Italian, Thousand Island, Blue Cheese, Asian Sesame Ginger or fat-free Italian

Entrées

Orecchiette with Crab

Tossed with onion, garlic, tomato, white wine, extra virgin olive oil, crisp pancetta and arugula

Chicken, Papaya and Avocado Salad GREENHOUSE SPA CUISINE

Dressed with a lime juice and walnut oil vinaigrette and garnished with watercress and walnuts

Sautéed Tilapia Fillet

Served with a full-bodied cream sauce, fennel, carrot, celery and oven-roasted potatoes

"Land and Sea"

Master Chef Rudi Sodamin's interpretation of Surf and Turf
Filet mignon grilled to order with jumbo prawns,
served with whipped malanga root and garlic rosemary beurre blanc

Veal Parmigiana

Served on a bed of spaghetti with a side of sautéed zucchini

Roasted Pheasant with Orange Game Sauce

Served with sweet potato purée,
sautéed Savoy cabbage and tangy cranberry compote

"Mousakas Nistisimos"

Vegetarian Moussaka with eggplant, potato, bell pepper, onion,

Appetizers

Fruit Pallet des Artiste GREENHOUSE SPA CUISINE

An assortment of thinly sliced fruits, arranged and drizzled with Grand Marnier

Bay Scallops Cocktail

Sweet and succulent poached scallops on a seasoned cucumber salad with a tomato cilantro salsa

Italian Prosciutto Ham

Thinly shaved, air-dried ham with cantaloupe melon fan and fresh arugula

Lobster and Shrimp Calypso Dip

Lobster chunks, shrimp and chopped spinach baked with a few drops of hot mustard-based Calypso sauce and served with crisp nacho chips

Soups and Salad

Italian Minestrone Soup

Clear beef broth with white beans, vegetables and macaroni, lightly seasoned with oregano and Parmesan cheese

Bacon Cheddar Cheese Soup

A tasty blend of smoky bacon and smooth cheddar with a bite of mustard

Iced Melon Bisque GREENHOUSE SPA CUISINE

Flavored with a hint of grenadine and garnished with mini melon pearls

Thai Green Papaya Salad

Slices of fresh green papaya served on finely shredded raw vegetables and spinach with tomato, water chestnuts and a lime juice-palm sugar dressing

Choice of Dressing: Olive Oil & Balsamic Vinegar, House Italian, Thousand Island, Blue Cheese, Lime Chipotle or fat-free Lemon Herb

Entrées

Asparagus-Tomato Risotto with Fresh Goat Cheese

Accented with toasted pine nuts and balsamic-caramel

Grilled Tuna and Haricots Verts GREENHOUSE SPA CUISINE

Grilled tuna steak served over crisp, sautéed haricots verts with an assortment of spring lettuces, tomato, red onion, crisp bacon and hard boiled egg

Grilled Spiced Rockfish

Paired with jalapeño marmalade, served on coconut rice with sweetened spinach

Caribbean Braised Beef Pot Roast

Slowly braised beef in red wine sauce accented with rum soaked raisins, topped with frizzled onions and served with root vegetables, mushroom medley, and pineapple mashed yams

Mustard-Barbecue Rack of Pork

Whole-roasted and glazed with piquant mustard barbecue sauce, served with rosti potato, sautéed spinach and tender grilled fennel

Turkey Roast with Giblet Gravy and Cranberry

Golden roasted and juicy, complete with harvest apple pecan stuffing, giblet gravy, zingy cranberry relish, glazed dilled carrots and turnips, Brussels sprouts and candied sweet potato

Suprême of Fruit Galliano

Seasonal fruits gently folded with a sweet vanilla herbal liqueur with lime accents

Sashimi of Salmon with Wasabi Mayonnaise

Served with pickled ginger, soy sauce and a finely diced cucumber and mango salad

Sweet Tomato and Fresh Buffalo Mozzarella GREENHOUSE SPA CUISINE

Drizzled with aged balsamic vinegar and virgin olive oil under a basil chiffonade and served with fresh focaccia bread

Grilled Lamb Kebabs

Ground lamb kebabs, fragrant with cilantro, cayenne, cumin and oregano, served with home-made tzatziki sauce

Soups and Salad

Chicken Phở with Lime and Rice Stick Noodles

Shredded chicken and rice noodles in a coconut milk broth flavored with lime leaf, cilantro, galangal, mint, bean sprouts and Serrano chilies

Creamy Carrot Soup

Puréed with vegetable broth and infused with roasted garlic, ginger and nutmeg

Chilled Blueberry Soup

Flavor-heightened with Crème de Cassis and Champagne

Garden Bounty GREENHOUSE SPA CUISINE

Gourmet greens, finely shredded cabbage, alfalfa sprouts, radish, red bell pepper and sourdough croutons

Choice of Dressing: Olive Oil & Balsamic Vinegar, House Italian, Thousand Island, Blue Cheese, Sesame French, or fat-free Thousand Island

Entrées

Rustic Home-Made Lasagna

Oven-baked layers of tender pasta, meat, cheese, and a chunky tomato sauce

Seafood Cobb Salad

Shrimp, scallops, crab and salmon together with avocado, blue cheese, bacon, tomato, egg and lettuce, tossed in our signature vinaigrette

Crispy Sweet-and-Sour Shrimp

Tender shrimp breaded and cooked until crisp, accompanied by jasmine rice and vegetables in a sweet-and-sour sauce

London Broil with Whiskey Peppercorn Sauce

Served with baby corn medley and Jackson potato

Braised Lamb Shank

In a richly flavored red wine sauce with stewed root vegetables, on roasted garlic mashed yucca

Asian-Style Rotisserie Duck

Served with a sweet-and-sour sauce on a crisp mound of sesame-tossed stir-fried vegetables with soy-splashed fried egg noodles

Vegetable Tangine with Apricot Couscous GREENHOUSE SPA CUISINE

Moroccan-style braised vegetables with garbanzo beans, nestled next to tender apricot and almond studded couscous

Appetizers

Pineapple Boat GREENHOUSE SPA CUISINE

Glistening morsels of pineapple dusted with toasted coconut

Jumbo Shrimp Cocktail

With American cocktail sauce

Duck Pâté Brioche

Served with lingonberry marmalade and Waldorf salad

Veal and Mushroom Ragoût

Served in flaky puff pastry

Soups and Salad

French Vegetable Pot "Petite Marmite"

Slowly cooked clear beef consommé
garnished with diced vegetables and fines herbs

Potato and Leek Soup

Thickened with generous portions of potatoes and leeks
served with chopped chives and a dollop of sour cream

Chilled Cranberry Soup

Lightly sweetened, puréed and blended with yogurt,
served with a mint garnish

Salad of Arugula and Frisée GREENHOUSE SPA CUISINE

Accented with William pear slices, mandarin segments,
pistachios and cherry tomatoes

*Choice of Dressing: Olive Oil & Balsamic Vinegar, House Italian,
Thousand Island, Blue Cheese, Hot Honey Mustard or fat-free Honey Dijon*

Entrées

Capellini with Arugula and Roasted Tomato

Thin strands of pasta tossed with arugula, roasted tomato, olive oil and garlic,
garnished with toasted pine nuts and creamy goat cheese
Add seasoned grilled shrimp on request

Sesame Steak Salad

Tender sliced steak on crisp romaine, served with soy-glazed oyster mushrooms
and accented with sweet mango

Striped Bass Sauté GREENHOUSE SPA CUISINE

Tender fish fillet topped with red onion, lemon, and capers, served with
a crispy polenta cake, green beans and julienne of red bell pepper

Caribbean Thermidor and Filet

Creamy lobster Thermidor and grilled filet mignon,
served with whipped garlic yuca and a mixture of bok choy, broccoli and carrot

Grilled Lamb Loin Chop with Minted Gravy

Marinated tender lamb loin chop with mint sauce,
accompanied by ratatouille style vegetables, green beans and gratin potatoes

Quail with Apricot Bread Stuffing

Tender quail stuffed with Grand Marnier-scented apricot breading,
served on a port wine reduction with Savoy cabbage,
roasted potatoes and cherry tomatoes

Mille-Feuille of Forest Mushrooms

An earthy, creamy mixture of Button, Shiitake, Chanterelle,