

Dinner menu

Primer..

Solana House Salad	\$12
Organic Greens, Hibiscus Vinaigrette, Sweet Pepper, Carrots, Cherry Tomatoes, Candied Pecans, Cucumbers, Boiled Eggs, Beets	
Caprese Salad	\$16
Tomatoes, Fresh Mozzarella, Tomato & Beet Pesto, Basil, Balsamic Reduction	
Creamy Conch Chowder	\$10
Conch, Bacon, Corn, Carrot, Potato, Heavy Cream	
Seafood Bisque	\$14
Fresh Island Seafood, Armagnac Cream, Chorizo oil	
Soup Du Jour	\$12

Intermedio..

Duck and Truffle	\$15
Duck, Truffle Mushroom, Onion Soubise, Mango Salsa, Goat Cheese, Honey Mustard	
Lobster and avocado	\$16
Lemon Poached Lobster, Avocado, Citrus Gel, Cucumber, Cherry Tomato, Red Chili Aioli	
Lemon Aioli Crab	\$14
Crab Meat, Lemon Aioli, Tomato Salsa, Avocado Salsa, Beet Gel, Balsamic Reduction	
Chardonnay Poached Mussels	\$16
Shallots, Garlic White Wine, Toast	
Ravioli	\$14
Spinach & Ricotta Ravioli - Tomato Saffron Sauce	

Principal..

Guava Glazed Pork	\$32
Tender Pork Loin, Char-Grilled with Delicately Spiced Guava-Wine Dressing, Creamy Polenta, Veggies.	
Coconut Crusted Snapper	\$34
Rice Pilaf, Orange Burre Blanc Reduction, Seasonal Vegetables	
Rib Eye	\$42
Rib eye , Mash Medley, Asparagus, Cherry Tomatoes & Decoy Reduction	
Rack Of Lamb	\$38
Lamb Rack, Grilled Potato, Seasonal Vegetables, Portabella Sauce	
Seafood Bolognese	\$23
Linguini Pasta, Scallops, Shrimp, Lobster, Fish in Chunky Tomato Sauce & Parmesan Snow.	
Grilled Caicos Lobster Tail	\$44
Local Half Lobster, Vegetable Medley, Herb Garlic Butter	
BBQ Ribs	\$30
Succulent Slow Cooked Ribs, Peas & Rice, Island Coleslaw	
Pan Seared Grouper Fillet	\$34
Steamed Vegetables, Herb Risotto and a Creamy Cajun Sauce	
Tofu	\$18
Grilled Tofu, Quinoa, Steamed Veggies, Basil Pineapple Sauce	
Dinner Burger	\$20
8oz Beef Patty, Fried Egg, Bacon, Cheddar, Fries	

Dessert..

Classic Tiramisu	\$9
Milk Chocolate Mousse	\$9
Alphonso Mango Cheese Cake	\$9

All Prices Are Subject to 12% Government Taxes.

**We do not apply or include service charge - please tip your server if you have had an enjoyable meal!
Many thanks!**