



New Year's Eve Dinner

6pm to 11pm

4 course prefixed menu

\$135/person

With a glass of ...

Champagne or White Wine or Red Wine

Starter Soup or Salad

Creamy Conch Chowder or Island Bistro Salad or Cruncy Caesar Salad

Entrée

LOBSTER YOUR WAY

*Blackened, Grilled, or Cajun, Creamy Mashed Potato,
Garden Vegetables, Lemon Garlic Butter*

CAPRESE SNAPPER

*Fire Roasted Tomato, Fresh Mozzarella, Creamy Mashed Potato,
Garlic Roasted Red Pepper Sauce, Homemade Pesto Drizzle, Sautéed Broccoli*

JERK MARINATED RIB EYE STEAK

*12oz Rib Eye, Twice Baked Potato, Sautéed Seasoned Vegetables,
Mild Pineapple Jerk Sauce*

FRESH ATLANTIC SALMON

*Grilled Salmon Filet, Creamy Mashed Potatoes,
Bacon Wrapped Asparagus, and Cherry Tomatoes*

PAN SEARED GROUPER

Grouper Filet, Classic French Ratatouille, Jasmine Rice

Dessert

Chocolate Mousse or Vanilla Cake

All items are subject to 12% government tax, and 10% Service Charge

*Service Charge is distributed among all staff. If you choose to tip above your bill, it will go directly to your server
No outside food or drink allowed. \$15 Corkage Fee for all outside wine. We reserve the right to refuse service to anyone.
(649) 946-5880 Thank you Cabana Bar - October 2023*

NEW YEARS EVE LIMITED MENU

6pm to 11pm

CONCH FRITTERS \$19

SALMON CAKES \$16

VEGETABLE SPRING ROLLS \$16

CHICKEN QUESADILLA \$22

CONCH CHOWDER Cup \$11/Bowl \$18

ISLAND BISTRO \$22

*Mixed Field Greens, Walnuts, Goat Cheese, Kalamata Olives, Sun Dried Tomatoes,
Balsamic Vinaigrette. Add Chicken \$7 Add Swai Fish: \$9
With Shrimp, Grouper or Snapper Filet Add \$12*

CLASSIC CAESAR SALAD \$21

*Romaine Lettuce, Herbed Croutons, Shaved Parmesan Cheese, Creamy Garlic Dressing.
Add Chicken: \$7 Add Swai Fish: \$9
With Shrimp, Grouper or Snapper Filet Add \$12*

CABANA BURGER & FRIES \$23

*Flame Broiled Angus Beef, Fresh Baked Kaiser Roll,
Crisp Lettuce, Fresh Tomato, Red Onion, Pickle. Add Cheese \$2*

LOBSTER YOUR WAY \$53

*Blackened, Grilled, or Cajun, Creamy Mashed Potato,
Garden Vegetables, Lemon Garlic Butter*

CAPRESE SNAPPER \$45

*Fire Roasted Tomato, Fresh Mozzarella, Creamy Mashed Potato,
Garlic Roasted Red Pepper Sauce, Homemade Pesto Drizzle, Sautéed Broccoli*

JERK MARINATED RIB EYE STEAK \$63

*12oz Rib Eye, Twice Baked Potato, Sautéed Seasoned Vegetables,
Mild Pineapple Jerk Sauce*

FRESH ATLANTIC SALMON \$36

*Grilled Salmon Filet, Creamy Mashed Potatoes,
Bacon Wrapped Asparagus, and Cherry Tomatoes*

PAN SEARED GROUPEL \$41

Grouper Filet, Classic French Ratatouille, Jasmine Rice

BROOKIE \$13

VANILLA SUNDAE \$11

FRUIT PLATE \$16

KEY LIME PIE \$12

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