

# Opus Menu

## Soups & Salads

Caicos Red Conch Chowder \$8

Grilled Fennel & Warm Goat Cheese on Arugula  
with Balsamic Vinaigrette \$9

Fresh Mozzarella Filled Vine Ripened Tomatoes  
with Kalamata Pesto Vinaigrette \$12

Crisp Romaine Lettuce tossed with Garlic Caesar  
Dressing & Shaved Parmesan Cheese \$9

## Appetisers & Tasting Plates

Chili Steak Wraps with Soft Grilled Tortillas,  
Hummus, Tomato & Red Onion \$15

Yellow Fin Tuna Spring Rolls  
with Lime & Soy Dipping Sauce \$15

Turks & Caicos Conch Ceviche \$12

Coconut Tempura Shrimp on Grilled Pineapple  
with Sweet & Sour Dipping Sauce \$12

Caramelised Pear with Gorgonzola, Arugula & Walnuts \$11

## Fresh Locally Caught Seafood

Turks & Caicos Lobster Tail with Habañero Butter

Filet of Snapper with Cherry Tomato, Cucumber & Cilantro Salsa

Grouper Roasted in Banana Leaves with Orange-Pineapple Relish

Whole Snapper Baked in Lemon, Capers & Shallots

## Entrees

Mahi-Mahi en Papillote with Shitake -  
Tarragon Butter, Sautéed Vegetables & Jasmine Rice \$27

Lobster, Shrimp & Vegetable Penne Pasta with Creamy Garlic Sauce \$27\*

Pan Fried Filet of Atlantic Salmon with Dill Lime Sauce  
served with Vegetables & Jasmine Rice \$31

Rare Seared Tuna over Grilled Bok Choy & Jasmine Rice  
with Rum, Citrus & Soy Dipping Sauce \$32

Red Thai Chicken & Vegetable Curry over Jasmine Rice  
with Cooling Cucumber Raita \$25\*

Jerk Pork Tenderloin with Red Onion, Parsley & Orange Mojo,  
Fried Green Plantain & Jasmine Rice \$26

Bone-In Rib Eye with Mushroom Cognac Cream Sauce,  
New Potatoes, Grilled Onions & Marinated Portobellos \$36

8oz Black Angus Filet of Beef with Green Peppercorn Sauce,  
Home Cut Fries & Char-Grilled Asparagus \$36

Entrees marked with \* are available as vegetarian dishes