

STARTERS AND SALADS

TOMATO GAZPACHO

Fresh heirloom tomatoes gazpacho, sliced avocado, bread croutons and crispy
bacon

13

COCONUT FRIED SHRIMP

Coconut crusted shrimp in tempura served with mango alioli

18

RED BEANS AND SWEET POTATOES SALAD

French beans, cucumber, red pepper, spinach leaves. Turmeric cream sauce.

14

ORANGE FENNEL SALAD

Fine sliced fresh fennel, orange and grapefruit segment, anise seeds citronette
and sliced manchego cheese

15

CRAB SALAD

Alaskan King crab meat dressed in citrus and herb vinaigrette on a bed of peppery
arugula and grapefruit segments

16

72° WEST

AT THE PALMS

ENTRÉES

NEW YORK

10oz Prime New York Striploin, served with creamy mash potatoes and sautéed garlic mushrooms

32

BBQ PORK RIBS

Grilled Pork ribs deep in BBQ sauce, fried French fries and marinated sliced cabbage

28

ROASTED CHICKEN BREAST

Jerk spiced chicken breast with Caribbean rice and beans, charred sweet corn and jerk sauce

32

CAICOS LOBSTER

8oz grilled Caicos lobster tail, served with creamy mash potatoes, steamed vegetables and melted butter

42

SWORDFISH

Fresh Swordfish marinate in thyme and rosemary, grilled veggies and chimichurri sauce

32

TUNA STEAK

8oz Ahi Tuna steak, grilled and served with sesame Teriyaki garden vegetables

30

GRILLED VEGETABLE SPAGHETTI

Grilled vegetables and spaghetti tossed in a light pesto sauce, served with parmesan cheese

24

Kindly notify one of our service team if you have any allergy intolerance or food intolerance

15% service charge & 12% government tax will be added to your final check

DESSERTS

COCONUT PANNA COTTA

Pineapple Carpaccio, Oats Crumble
10

DULCE DE LECHE CHEESECAKE

Tropical fruit compote, Caramel Walnut Brittle
12

CHOCOLATE PEANUT BUTTER PIE

Fudge brownie bottom, Milk chocolate sauce
12

SORBETS

Mango, Raspberry, Lemon
8

ICE CREAM

Vanilla, Chocolate, Dulce de leche
8