

# Special Fall Menu

## All Day Dining

### Appetizers & Soups

**Abaco Conch Chowder** \$6.95 \$9.00  
A zesty tomato based soup with diced conch, onion, potatoes, carrots and bell peppers. Cup Bowl

**Butternut Squash Soup** \$6.95 \$8.50  
Creamy roasted butternut squash soup topped with crème fresh and chive oil. Cup Bowl

**Crispy Fried Calamari** \$12.75  
Succulent calamari fried to the peak of tenderness served with apricot sauce.

**Down Home Conchy Conch Fritters** \$6.00  
Chef's favorite recipe of fried fritters filled with diced vegetables and chunks of conch. Served with spicy calypso sauce. (6 pieces)

**Twisted Wings** \$10.75  
Mild or hot served with ranch dressing. (6 pieces)

### Sandwiches and Panini

**Grilled Veggie Pattie** \$12.95  
Healthy choice- This 6oz favorite is served up burger style with lettuce, tomatoes, pickles, onions and french fries.

**Angus Burger** \$14.95  
Homemade 6oz 100% Angus Beef pattie, topped with lettuce, tomatoes, pickles, onions and french fries.

**Buffalo Chicken Burger** \$14.95  
Buffalo breaded chicken breast served up burger style with lettuce, tomatoes, pickles, onions and french fries.

**Philly Cheese Steak** \$16.95  
Grilled premium sirloin steak with sautéed onions, bell peppers and mushrooms topped with cheese on a lightly toasted hoagie bun. Served with sweet potato fries.

**Chicken Panini** \$15.00  
Char-grilled chicken breast with light pesto sauce on fresh marble rye. Served with a garden salad.

**Veggie Panini** \$14.95  
Lightly grilled zucchini, squash, carrots & red onions with homemade hummus on sour dough. Served with a garden salad.

**Salmon Panini** \$19.95  
Fresh salmon with dill infused cream cheese & red onions on fresh marble rye. Served with a garden salad.

### Salads

**Signature Salad** \$11.95  
Chopped iceberg & romaine lettuce, tomato wedges, sundried cranberries, walnuts, and crumbled feta. Served with greek vinaigrette.  
**Add Chicken \$4.00**

**Apple Cranberry Salad** \$10.95  
Fresh garden mixed greens topped with apple and sundried cranberries. Served with balsamic vinaigrette.  
**Add Chicken \$4.00**

**Spinach & Watermelon Salad** \$15.00  
Chilled spinach, tropical watermelon, crispy apple wood bacon, chopped egg, onions, blue cheese crumble, golden raisins and slivered almonds. Draped in raspberry vinaigrette.  
**Add Chicken \$4.00**  
**Add Fish \$7.00**  
**Add Shrimp \$8.00**

**Jerk Chicken Cobb Salad** \$18.95  
Succulent chicken breast drizzled with jerk au jus, served on a bed of crisp field greens with tomatoes, cucumbers, chopped eggs, bacon strips, and blue cheese crumble. Served with balsamic vinaigrette.

*Crusoe's*  **RESTAURANT**

All Pricing is subject to 12% Value Added Tax.  
15% Gratuity is added to all checks.



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### Entrées

<b>Our Pasta Corner</b>	<b>\$15.75</b>	<b>Smothered Caribbean Fish</b>	<b>\$21.95</b>
Fettuccine tossed in Caribbean spices with garlic, white wine, and parmesan cheese, mushrooms and peppers optional.		Pan seared topped with fresh Bahamian steamed herbs and tomatoes. Served with peas and rice and sautéed Julienne vegetables.	
<b>Add Chicken \$4.00</b>			
<b>Add Veggie \$3.00</b>			
<b>Lemon Herb Chicken</b>	<b>\$19.95</b>	<b>Deep Fried Fish Fingers</b>	<b>\$19.95</b>
5oz seared chicken breast with a lemon herb sauce. Served with rice pilaf and sautéed vegetables.		Deep fried breaded fish fingers with homemade tartar sauce. Served with peas and rice and spicy island slaw.	
<b>Shrimp Stir Fry</b>	<b>\$21.95</b>	<b>Classic Chicken Parmesan</b>	<b>\$19.95</b>
Succulent shrimp and seasonal vegetables stir fried to perfection, served with thyme infused white rice.		Breaded chicken breast fried golden brown. Served with a side of spaghetti pasta tossed in marinara sauce.	
<b>Seared Salmon</b>	<b>\$25.00</b>	<b>Red Thai Curried Vegetables</b>	<b>\$13.95</b>
6oz pan seared salmon filet with lemon butter sauce. Served on a bed of baby vegetables.		Creamy red Thai curried vegetables. Served on a bed of thyme infused rice pilaf.	
<b>Spaghetti Jerk Turkey Bolognese</b>	<b>\$ 16.95</b>	<b>Shrimp Kabobs</b>	<b>\$21.95</b>
Freshly ground turkey with jerk spices folded in a sauce of fresh tomato and mushroom marinara, topped with parmesan cheese, garnished with garlic bread.		Succulent skewered shrimp seasoned to perfection and paired with colorful bell peppers, onions and tomatoes. Served on a bed of steamed Jasmine rice.	

### Sides

Roasted Garlic Potatoes, Sautéed Seasonal Vegetables,  
Rice Pilaf, Peas & Rice & Mashed Potatoes.  
Sides available for purchase outside of entrees at \$4.00 each.  
**\*Vegetarian options available**

### Desserts

<b>Chocolate Cake</b>	<b>\$8.00</b>	<b>Carmel Wonder</b>	<b>\$8.50</b>
Decadent triple layer chocolate cake.		Chocolate topped with vanilla ice cream and caramelized popcorn, drizzled with caramel and finished with whipped cream.	
<b>Cheesecake</b>	<b>\$8.00</b>	<b>English Truffles</b>	<b>\$8.50</b>
This creamy favorite boasts heavenly flavor and is baked into a pressed crumb shell.		Layered chocolate ganache, cherry filling, brownie, finished with whipped cream & drizzled chocolate.	
<b>Ice Cream</b>	<b>\$6.75</b>	<b>Assorted Cookies</b>	<b>\$4.00</b>
Three scoops of smooth and rich vanilla ice cream.		An assortment of freshly baked cookies designed to satisfy any sweet tooth.	
<b>Guava Brioche Bread Pudding</b>	<b>\$9.00</b>	<b>Red Velvet Waffles</b>	<b>\$11.00</b>
Guava folded in coconut, topped with brandy guava sauce & finished with one scoop of vanilla ice cream. Served warm.		Red velvet waffles, tropical fruit compote with vanilla ice cream.	

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