23° NORTH
AT GRAND ISLE RESORT

Starters

Golden Sunset Bisque $18 (D, G)
coconut-ginger carrot bisque, toasted garlic baguette, coconut crème fraîche, and herb oil

Glazed Pork Belly $24 (G)
crispy pork belly finished with ginger soy glaze, served with cucumber-pineapple salad

Chicken Yakitori $24 (G)
chargrilled chicken skewers with pineapple pepper glaze, served with asian pickled slaw, scallions, and charred lime

Tuna Poke $33 (SEA, G)
ginger teriyaki marinated tuna, mango, cucumber, wakame seaweed salad, pickled onions, scallions, and crispy wonton chips

Firecracker Shrimp $24 (SF, G)
tempura-fried shrimp served with firecracker sauce, scallions and charred lime

Lobster Rillette $34 (SF, D, G)
butter-poached lobster with herbs and crème fraîche, served with toasted garlic bread

Coastal Burrata $25 (V, D, G)
fresh burrata with marinated tomatoes, roasted tomato fondue, basil oil, balsamic reduction, pickled onions, and toasted garlic baguette

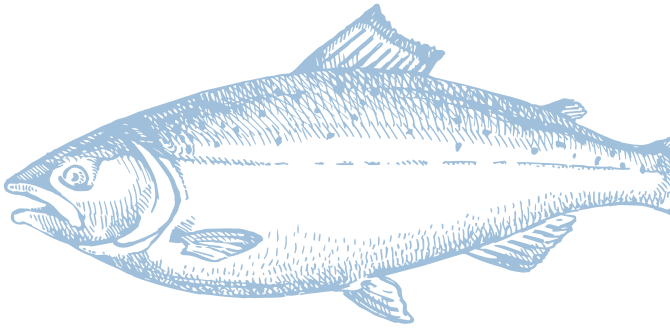
Shaved Brussels Sprout Salad $21 (V, D, N)
finely shaved brussels sprouts tossed with sweet pineapple, cashews, craisins, and crumbled feta, finished with honey vinaigrette

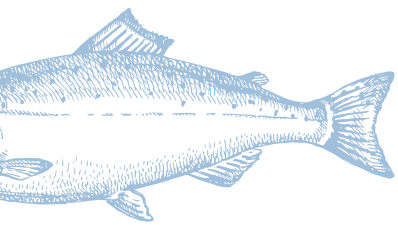
Butter Lettuce Caesar $19 (D, G, SEA)
butter lettuce, shaved parmesan, fried capers, pickled onions, marinated tomatoes, toasted garlic baguette, and house caesar dressing

Signature Pastas

Braised Beef Pappardelle $35 (D, G)
roasted beef in a rich tomato and red wine sauce, finished with tomato fondue, parmesan, herbs, and toasted garlic baguette

Bahama Reef Pappardelle $42 (SF, D, G)
roasted caribbean king prawn over pappardelle pasta, finished with lobster cream sauce and tomato fondue





Dietary Guide: *V Vegetarian • VG Vegan • D Dairy • G Gluten • SF Shellfish • SEA Seafood • N Nuts*
**additional sauces $2 each. a 5% charge will be allocated to parties of 9 or more.*

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From the Grill

all proteins served with your choice of sauce

Free-Range Airline Chicken Breast 8oz $44

Double Bone Pork Chop 12–14oz $58

Filet of Beef 6oz $53

Filet of Beef 9oz $69

Striploin 12oz $65

Ribeye 14oz $79

Rack of Lamb $64

From the Sea

Grouper $54 (SEA)

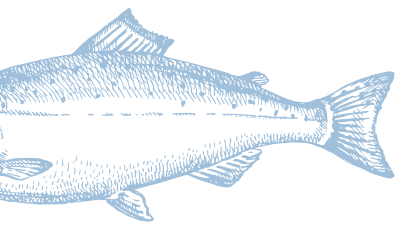
Mahi Mahi $48 (SEA)

Atlantic Salmon $49 (SEA)

Tuna Steak $45 (SEA)

Market Fish *MP* (SEA)

Broiled Lobster *MP* (SF)



23 North Sauces

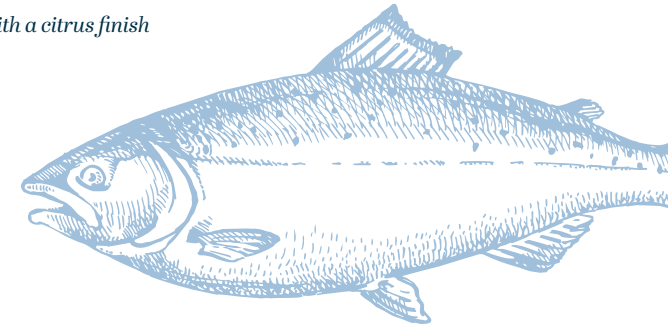
23 North Signature Sauce (D)
rich red wine reduction finished with roasted garlic, shallots, herbs, andbutter

Peppercorn Sauce (D)
classic cracked pepper cream sauce

Chimichurri (VG)
fresh herb chimichurri

Charred Lemon Butter (D)
roasted garlic charred lemon butter

Mango Salsa (VG)
fresh mango salsa with a citrus finish



Accents

Roasted Garlic Smashed Potatoes $13 (V, D)
finished with butter, cream, and fresh herbs

House Frites $11 (V)
served with roasted garlic aioli, finished with sea salt and fresh herbs

Seasonal Assorted Vegetables $16 (V, D)
finished with garlic herb butter and fresh herbs

Creamed Spinach & Mushrooms $15 (V, D)
finished with parmesan, garlic, and herbs

Wild Mushroom Risotto $18 (V, D)
roasted wild mushrooms, mascarpone, parmesan, and crispy shallots

Three-Cheese Mac & Cheese $16 (V, D, G)
cavatappi pasta folded in a rich three-cheese sauce, finished with a golden parmesan crust and fresh herbs

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