

## DINNER MENU

FOCACCIA BREAD WITH HUMMUS & WHIPPED BUTTER

### APPETIZERS

**Golden Carrot Essence \$18** VEG/D/G/E

Silky carrot soup enriched with coconut and ginger, finished with crisp garlic crostini, coconut-lemon crème fraiche, pecan dust, herb oil.

**Caprese Nouveau \$25** VEG/D/NF/G/E

Heirloom tomatoes, silken burrata, accented with basil vinaigrette and garlic crostini

**Golden Pork Belly \$22** P/NF/DF/GF

Crackling pork belly with ginger-teriyaki glaze and citrus pineapple salad.

**Exuma Firecracker Shrimp \$24** NF/G/SF/E

Crisp wonton-wrapped shrimp served with a spicy island pepper sauce.

**Tropic Embers Lollipops \$24** NF/M/D/E/G

Crisp Chicken Lollipops, Pickled Slaw, 23 North Glaze and Gorgonzola Dip

**23 North Harvest \$26** VEG/D/E/GF

Shaved Brussel Sprout, Pineapple, Walnut, Carrots, Craisins, Honey Vinaigrette, Goat Cheese

**Grand North Gem \$23** VEG/D/E

Baby gem with walnuts, parmesan, cucumber, tomatoes, onions and signature green goddess

### 23 NORTH MAISON SIGNATURES

**Rustic Elegance \$27** G/E/M/NF

Pappardelle pasta tossed in a rich braised Short Rib Ragu, Parmesan

**Coastal Pappardelle \$28** E/D/SF/F/NF/G

Pappardelle pasta with sauteed shrimp and vegetables in Tuscan Rose Cream

**Coral Reef Poke \$33** F/D/E/G/NF

Tuna tartare with mango, cucumber, and seaweed, served with wonton chips.

### SAUCES\*

Lemon garlic butter sauce  
Mushroom demi  
23 north bbq sauce  
Chimichurri  
Mango salsa  
Peppercorn sauce

### 23 NORTH ACCENTS

**Rustic Garlic Smash Potatoes** (garlic mash) **\$13**

**Parmesan Crusted Potato Spears** (potato wedges) **\$12** G/E/VEG/NF

**Garden Harmony** (assorted vegetables) **\$15** VEG/V/DF/NF/GF

**Garden Forage** (spinach and mushroom) **\$15** D/VEG/NF/GF

**Exuma Arborio** (coconut mushroom risotto) **\$18** N/D/GF/VEG

**Reef Mac N Cheese \$19**

### CHEF CUT SELECTION

**Chicken Breast 8oz \$37**

**Cornish Hen 16oz \$43**

**Sirloin Strip 12oz \$65**

**Fillet of Beef 6oz Cut \$53, 9oz cut \$69**

**Ribeye Delmonico 14oz \$79**

**Prime French Pork Chop 12oz \$59**

**Prime Lamb Rack \$59**

### FRESH CATCH (Market Priced)

**Mahi 8oz**

**Snapper 8oz**

**Grouper 8oz**

**Lobster**

### FROM THE SEA

**Tuna 8oz \$44**

**Salmon \$48 (Seasonal)**

### DESSERT

**Mocha Noir Torte \$13** D/NF/G/VEG

Chocolate brownies served with coffee whip

**Pineapple Nocturne \$14**

Pineapple bread pudding served with frangelico cream

**23 North Cheesecake \$17**

23 north cheesecake with mixed berry compote

**Vanilla Creme Brule \$17**

Baked custard, caramelized sugar crust, seasonal berries