

Mad Hatters RESTAURANT Ala Carte

APPETIZERS

Crab Cakes

Sweet Chili & Ginger Aioli 22

Portobello Mushroom

Baked with Vine Ripe Tomato, Kalamata Olives & Goat's Cheese 18

Honey Nut Baked Brie

Accompanied with Pan Fried Raison Bread & Forest Fruit Compote 19

Mussels 'Either Or'

Served with Thai Coconut Curry Sauce or Garlic Cream Sauce 22

Escargot Café de Paris

Rich Mixed Herb & Spiced Butter Glaze 18

SOUPS & SALADS

Wild Mushroom Consommé

Laced with Coconut & Red Chili Milk 9

Spinach

Herb Croutons, Vine Ripe Tomatoes, Bourbon Roasted Bacon & Parmesan Dressing 17

Mad d'Jour

Our Savory ever Changing Soup 10

Artisanal Leaves

Fire Roasted Peppers, Toasted Almonds, Crisp Ginger & Teriyaki Dressing 16

ENTREES

Scallops & Shrimp

Far Eastern Glazed with Aromatic Herbs, Ginger & Garlic 44

Sauté Rock Fish

Banana Nut Crusted with Dark n' Stormy Sauce 44

Atlantic Salmon

Baked with Sundried Tomato Aioli & Served with Tartar Hollandaise 40

Sirloin Of Beef

Truffle Butter Poached Mushrooms & Tarragon Hinted Jus 46

Rack of Lamb

Dijon & Herb Breaded with Parsnip Colcannon 46

Breast of Duck

Brandy Flamed with Blueberries 45



Service Charge is Not Included.

We Respect that Your Gratuity will Reflect the Quality of our Food and Service.