

Island Prime

Wine List

White & Rose

Ruffino Lumina Pinot Grigio (IT)

Fresh, floral, white pear

glass | bottle

Brancott Sauvignon Blanc (NZ)

Zesty, lemon, lime, grapefruit, passion fruit

glass | bottle

Les Gardelles Rose D'Anjou (FR)

Citrus, strawberry, redcurrant

glass | bottle

Josh Chardonnay (CA)

Smooth, oak, vanilla, lychee, lemon

glass | bottle

La Crema Chardonnay (CA)

Bright citrus, apricot, honeydew, touch of oak

bottle

Fantinel Sant' Helena Pinot Grigio (IT)

Fragrant peach, pineapple, almond, oak

bottle

Nobilo Icon Sauvignon Blanc (NZ)

Crisp, fresh, mango, bell pepper, crushed nettles

bottle

Batasiolo Moscato (IT)

Sparkling frizzante with notes of apricot and honeysuckle

bottle

Red

Velvet Devil Merlot (WA)

Modern Merlot, dark fruit, cherry, cedar

glass | bottle

Catena Alamos Malbec (AR)

Dark cherry, blackberry

glass | bottle

Chateau Ste. Michelle Merlot (WA)

Touch of Syrah, black cherry, leather

bottle

Alpasi3n Malbec (AR)

Oak, coffee, dark berries, mocha

bottle

St. Francis Cabernet Sauvignon (CA)

Gentle spice, cassis, redcurrant, vanilla

bottle

Josh Cabernet Sauvignon (CA)

Blackcurrant, cinnamon, hazelnut, toasty oak

glass | bottle

Josh Pinot Noir (CA)

Raspberry, green pepper, pomegranate, smoked red cherry

glass | bottle

Batasiolo Brochetta (IT)

Light ruby red with small cherry bubbles

glass | bottle

Champagne & Sparkling

Moët & Chandon Champagne

Classic superior champagne

bottle

Concha y Toro Sparkling Brut

Dry, citrus, crisp, small bubbles

bottle

Josh
JOSH CELLARS

"We try to make each vintage bold and expressive, but unassuming and approachable. Funny how it reminds me of someone - my Dad - whose name was Joseph, as is mine, but his friends just called him Josh."

- Joseph Carr, Founder

Island Prime

Appetizers

Soups

Lobster Bisque

A classically prepared warm and creamy bisque with fresh Caribbean lobster meat and crème fresh

Soup of the day

Salads and Appetizers

Caesar Salad

Fresh, crisp romaine hearts, creamy Caesar dressing, topped with shaved parmesan, anchovies, crostini and fresh ground pepper

Steak House Salad

Fresh iceberg, romaine and baby lettuce, roast corn, grape tomatoes, carrot, red onion and garlic croutons

Seafood Duet

White fish ceviche with mandarin & jalapenos accompanied with shrimp cocktail

Crab Salad

Crab meat tossed with avocado and tri-color peppers, baby beets, walnut dust and micro greens

Cheese Board

A perfect combination of soft, firm and aged cheese accompanied by crostini, fresh fruits, nuts and zesty orange marmalade

Dressings and Vinaigrettes

Ranch, Bleu Cheese, Cranberry & Poppy Seed Vinaigrette,
Apple Vinaigrette, House Vinaigrette

Steaks and Chops

Served with your choice of mashed potato, baked potato, or steak fries and one side

Filet Mignon: 7oz / 12oz

7 | 12 ounces of our most tender cut of lean beef

Ribeye Steaks: 14oz / 16oz

14 | 16 ounces of perfectly marbled and generously flavored bone-in cut

Sirloin Steaks: 8oz / 14oz

7 | 14 ounces full-flavored cut with a slightly firmer texture than a ribeye

Porter House Steaks: 24oz / 32oz

24 | 32 ounces of prime beef with the rich flavor of a strip and the tenderness of a filet

T-Bone: 16oz / 24oz

16 | 24 ounces of tender filet and hearty New York Strip

Lamb Chops

Two double bones extra thick marinated and grilled to perfection

Sauces

Maple Demi, Wild Mushroom, Béarnaise

Temperature Guide

Rare – Cool Red Center
Medium Well – Warm Brown/Pink Center

Medium – Warm Pink Center, Touch of Red
Well Done – Hot Brown Center, No Pink

Entrée Topping

Shrimp

Four broiled shrimp dusted with blackened seasoning

Oscar Style

Crab meat, asparagus and homemade béarnaise sauce

Bleu Cheese Crust

Bleu cheese, roasted garlic and a touch of panko bread crumbs

Sides

Beets | Sautéed Asparagus | Sautéed Mushrooms
Charred Broccoli with Raisin & Parmesan | Grilled Tomato
Island Prime Mac & Cheese

Seafood and Specialties

Lobster Tail

Broiled Caribbean lobster tail, bean ragout, glazed beets, Sautéed asparagus and tobiko beurre blanc

Cobia

Pan seared cobia filet, creamy risotto and Mediterranean relish

Atlantic Salmon

Grilled or seared salmon, steamed rice cherry tomato raisin almond salad

Ahi Tuna

Sesame crusted tuna with Sautéed fingerling, baby bok choy, carrot, radish and chili sauce

Crispy Skin Chicken

Crispy juicy chicken, roasted asparagus and fingerling potato with thyme and chili butter sauce

Mushroom Risotto

Wild mushroom risotto, shaved parmesan, truffle oil

Island Prime Desserts

Fresh Seasonal Fruits with Yogurt

A light end to your meal with the natural flavors of seasonal fruits, simply unique

Cheesecake

Creamy homemade cheesecake served with fresh berries

Crème Brulee

The classic custard topped with berry compote and mint

Chocolate Gateau

Chocolate cake topped with chocolate mousse infused with passion fruit and sweet cream

Baked Alaska

Vanilla ice-cream, sponge cake and meringue flamed with cognac

Prices are in CI dollars. A 15% service charge will be automatically added to your bill.