



## SALADS

### **Avocado + Cucumber 13**

Pineapple – coconut -- lime – cilantro

### **Roasted Squash 12**

Lemon ricotta – chili – mint – arugula – sprouts

### **Grilled Caesar Salad 14**

Asiago shavings –bacon lardons– grilled focaccia bread – house made dressing

### **GREENs + Sprouts 13**

Grilled pear – walnut – feta – sorrel balsamic

## STARTERS

### **Caribbean Style Shrimp Cocktail 19**

Brimstone Spiced Mango Sauce – avocado crema

### **Chowder 16**

Provision – Conch – coconut – curry – lime – cilantro

### **Dasheen Risotto 19**

Lobster – dasheen – lime – coconut foam

### **Seared Scallops 17**

Cauliflower Puree – cumin air – caper raisin relish

### **Braised Lamb Shank Cannelloni 19**

Marinated Christophene & local onion – callaloo pesto – peanut chili oil





# FROM THE GRILL

*Grill items come with todays vegetable and starch accompaniment*

- 18 oz Ribeye 62**
- 8 oz Center-cut Beef Tenderloin 62**
- 12 oz Striploin Steak 40**
- Lamb Rack Full 65 | Half 40**
- Grilled Half Chicken “Pollo Arrosto” 27**

## CHOOSE A SAUCE

- Blue Butter**
- Sorrel & Red Wine Butter**
- Salsa Verde**
- Bordelaise**
- Au Poivre**
- Forest Mushroom Cream**
- Breadfruit Aioli**



## ADD-ONS

- Fried Lobster Mac and Cheese 15**
- Grilled Caribbean Lobster Half Tail 24**
- Short Rib Arancini 15**

## VEGETABLE SIDES

- Sautéed Mushrooms 7**
- Spiced Roasted Local Carrots 6**
- Steamed Christophene – Lime Zest 6**
- Yukon Gold Potato Mash 7**
- Daily Market Vegetable 6**



## ENTRÉES & SEAFOOD

### **Pan Seared Wahoo 29**

Crushed plantain – sorrel red wine reduction – wilted bok choy calaloo pesto

### **Pan Seared Salmon 32**

Parsnips & popcorn puree– pickled Shitake mushroom – kale – Newburg

### **“Tajine” 32**

Grilled Ahi Tuna – okras – sweet potato – cherry tomato – Lime – Cilantro

### **Pickled Pumpkin Seed & Quinoa Falafel 22**

Grilled vegetable salad – hummus – Salsa Verde

### **Chicken Breast “a l’Americaine” 29**

Hasselback potato – mustard – breadcrumb– grilled tomato & mushroom – Diable sauce

## VEGETABLE SIDES

Sautéed Mushrooms 7

Spiced Roasted Local Carrots 6

Steamed Christophene – Lime Zest 6

Yukon Gold Potato Mash 7

Daily Market Vegetable 6



# DESSERT

**Mango Crème Brulee 12**  
Turmeric – candied fruit stollen

**Pressed Melons 12**  
Coconut yogurt – ginger pound cake – soursop – balsamic sorrel syrup

**Chocolate + Peanut 12**  
Ganache – peanut soil – banana – sea salt

**Spiced Candied Pumpkin Pie 10**  
Coconut tamarind cream – breadfruit custard – crumbled crust – cocoa

# GREAT IDEAS ~

## SPARKLING STARTERS

|                                |                   |           |     |
|--------------------------------|-------------------|-----------|-----|
| Freixenet Blanc de Blancs Brut | Cava, Spain       | 10.50 gl. | 36  |
| Prosecco Brut                  | Prosecco, Italy   |           | 45  |
| Veuve du Vernay Brut           | Beaune, France    |           | 40  |
| Bollinger Spécial Cuvée Brut   | Champagne, France |           | 130 |

## AFTER DINNER LIQUEURS *(Espresso or Lattes available)*

|                      |      |
|----------------------|------|
| Romana Sambuca       | 8.90 |
| Frangelico           | 8.90 |
| Amaretto di Saronno  | 8.90 |
| Tia Maria            | 8.90 |
| Bailey’s Irish Cream | 8.90 |
| Drambuie             | 8.90 |
| Cointreau            | 8.90 |
| Grand Mariner        | 9.90 |