

# Dinner Menu

## Starters

*Ocean Falls Shrimp wrapped with Bacon accompanied with Mango Chutney and seasonal Avocado \$15.00*

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*Marinated grilled Flying Fish set on a Cream of Dill Sauce \$10.00*

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*Mixed Green Salad served with Orange Vinaigrette \$8.00*

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### *Caribbean Seafood Salad*

*Served Fresh Vegetables In a Lemon and Garlic Dressing \$18.00*

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*Soup of the Day \$10.00*

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## Entrees

*Poached Dorado with Bacon and Braised Onions, served with Caribbean Parsley Crème \$40.00*

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*Lightly Cajun spiced Swordfish served with Oven-roasted Pineapple, Baby Vegetables and served with a Smoked Salmon Sauce \$42.00*

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*Blackened Chicken Breast*

*served with Mushroom, Leek, and Plantain, accompanied with a Mount Gay Rum Sauce \$35.00*

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*Grilled Steak*

*with Herb Vegetables and a Red Wine Reduction \$48.00*

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*Lamb chops with mashed sweet potatoes and onions*

*Accompanied by a cream of mushroom sauce with a hint of rosemary \$55.00*

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*Pasta served with Bell Peppers, Mushrooms, Leeks,*

*Olives, Fresh Herbs, and Pesto Cream \$30.00*

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*Alls Entrées served with your choice of Rice, Pasta or Potato*

## *DESSERTS*

*Chocolate cake with Ice-cream \$12.00*

*Fruit Platter \$7.00*

*Fruit Cake \$10.00*

*Apple Pie \$10.00*

*Ice-cream \$6.00*

