









# GRENADIAN GRILL

## DINNER MENU

### APPETIZERS AND SALADS

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	USD/XCD
<b>Tuna</b>   Sushi grade tuna, mango, lime, green apple, coconut, cilantro and wasabi dressing	20.00/54.00
<b>Callaloo Soup</b>   Spiced coconut, plantain crisp	15.00/40.00
<b>Lobster Bisque</b> Gruyere cheese, rouille sauce	20.00/54.00
<b>Foreman's Smoked Salmon</b>  Crab, avocado, pickled cucumber, dill	26.00/70.00
<b>Crispy Calamari</b> Citrus and chadon beni aioli, micro green salad	15.00/41.00
<b>Pumpkin and Ricotta Agnolotti</b>  Spiced pumpkin purée, brown butter, pumpkin seeds	15.00/41.00
<b>Roasted Eggplant Salad</b>   Roasted eggplant, zucchini, tomato confit, grilled halloumi, tahini dressing, harissa oil, pomegranate molasses	26.00/70.00
<b>Lobster Ravioli</b> Shellfish bisque, tomato compote	20.00/54.00



Vegan



Gluten-Free










Contains



Dairy-Free

## MAIN COURSE

	USD/XCD
<b>Pan Roasted Mahi- Mahi</b>  Pan roasted mahi, saffron risotto, pak choy, coconut and lemongrass cream	42.00/113.00
<b>Cauliflower Textures</b>  Roasted cauliflower "steak", cardamom and cauliflower purée, pickled cauliflower, cauliflower "cous cous", red quinoa	36.00/97.00
<b>Wild Mushroom and Truffle Risotto</b> Wild mushrooms, truffle, arborio rice finished with parmesan, butter and cream	55.00/148.00
<b>Lion Fish</b>    Chili and groundnut paste, ripe plantain, papaya salsa, bok choi	39.00/105.00
<b>Yellow Fin Tuna</b> Sushi grade yellow fin tuna, fine beans, asparagus, tomato confit, BBQ potatoes	42.00/113.00
<b>Lobster Mac and Cheese</b> Macaroni pasta, white wine reduction, Dijon mustard, parmesan, cheddar, cream	42.00/113.00
<b>Wood-Fired Grilled Octopus</b>   Avocado, radish, onion, sesame, tamraind-mango-chili sauce	38.00/103.00
<b>Callaloo and Feta Layered Puff Pastry</b> Tomato choka, sweet potato purée	36.00/97.00



Vegan



Gluten- Free



Contains



Dairy- Free

## FROM THE GRILL

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	USD/XCD
Catch of the Day (Fillet) Served with roasted vegetables and salsa verde	36.00/97.00
Lobster Tail Served with potato purée and garlic butter	64.00/173.00
Beef Tenderlion (220g)	65.00/175.00
Rib Eye Steak (300g)	60.00/162.00
Sirlion Steak(300g)	65.00/175.00
All steaks are served with portabella mushroom, triple cooked potatoes and wild mushroom or au poivre sauce	
BBQ Spiced Beef Short Ribs Served with potato purée and BBQ sauce	50.00/135.00
22-Hour Pork Belly Finished in our jospier oven, served with potato purée and golden apple relish	50.00/135.00

## SIDES

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French Fries	8.00/21.00
Sweet Potato Fries	9.00/24.00
Caesar Salad	10.00/27.00
Potato Purée	10.00/27.00
Jerk Marinated Plantain	8.00/21.00
Tossed Salad	8.00/21.00
Silversands Salad	19.00/51.00
Fried Onion Rings in Batter	8.00/21.00
Seasonal Vegetables	8.00/21.00