








GRENADIAN GRILL

DINNER MENU

APPETIZERS AND SALADS

	USD/XCD
Grenadian Lobster  Vanilla and tonka bean sweet potato purée, pomelo	32.00/86.00
Silversands Salad    Mixed green salad, avocado, cucumber, radish, pomelos, cherry tomato, coconut, pomegranate dressing	19.00/51.00
Kingfish and Passion Fruit Tiradito   Butternut spaghetti, aji amarillo, leche de tigre, ginger, cayenne pepper	20.00/54.00
Tribilin  Beef and shrimp tartare, avocado, radish, chipotle mayonnaise	32.00/86.00
Lobster Bisque Crème fraîche, Comté cheese, crouton	20.00/54.00
Crispy Calamari Citrus and chadon beni aioli, micro green salad	15.00/41.00



Vegan



Gluten- Free














Contains Nuts



Dairy- Free

Please inform a team member if you have food allergies.
All prices are subject to a 15% Tax and 10% Service Charge.

MAIN COURSE

	USD/XCD
Red Snapper  Pan seared, pomelos and potatoes mash, coriander, coconut and lemongrass sauce	42.00/113.00
Coconut and Aji Amarillo Quinoa    Coconut and aji amarillo organic quinoa, roasted jerk pumpkin, sugar snap peas, pickled onions, cashew, arugula	32.00/86.00
Ricotta Gnocch  Zucchini, eggplant, pine nuts, parmesan, basil, tomato fondue	36.00/97.00
Lion Fish   Blackened or pan seared, sweet potato, creole sauce	39.00/105.00
The Grenadian Grill Burger Wagyu patty, lettuce, tomato, onion compote, and your choice of cheese (Swiss, Cheddar, Blue cheese)	20.00/54.00
Lobster Mac and Cheese Risetti pasta, tomato, lobster bisque, tarragon	42.00/113.00
Wood-Fired Grilled Octopus   Avocado, radish, onion, sesame, chocolate mole poblano	38.00/103.00
Hanger Steak   Niemen Estate Certified Black Angus beef marinated in sesame oil, chili paste, and cilantro served with mousseline of potato and salad	55.00/149.00

FROM THE GRILL

Octopus	39.00/105.00
U10 Prawns	45.00/122.00
Catch of the Day (Fillet)	39.00/105.00
Tuna Loin	42.00/113.00
Lobster	64.00/173.00


FROM OUR JOSPER CHARCOAL OVEN

	USD/XCD
Dry Aged Revier Ranch New York Strip Steak (12oz.)	58.00/157.00
Black Angus Beef Tenderloin (8 oz.)	68.00/184.00
Double Berkshire Pork Chop	52.00/140.00
Rack of Lamb (8 oz.)	55.00/149.00
Rack of Pork Ribs, Mango BBQ Sauce	42.00/113.00
Organic Cornish Hen	48.00/130.00
Cote de Boeuf (35 oz.) to Share (2)	120.00/324.00

Served with your choice of sauce and sides

SAUCES

Choose your sauce

Homemade Mango Barbecue	Chimichurri
Grand Anse Butter	Mole Poblano 
Creole	Wild Mushroom
Passion Fruit Beurre Blanc	Cajun

SIDES

Choose two sides

Gnocchi à la Romaine	Seasonal Vegetables
Roasted Jerk Plantain	Mashed Potatoes
Coconut Rice	Garden Salad

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