



the beachclub

DINNER MENU

SOUPS

SOUP OF THE DAY \$9   

CORN AND SEAFOOD CHOWDER \$11
Creole garlic bread

SALADS

ORGANIC GARDEN SALAD \$11  
Serve with your choice of dressing, balsamic, house dressing or ranch dressing

GOAT CHEESE SALAD \$14 
Mixed leaves, caramelised onions, walnuts and warm goat cheese on toast

APPETIZERS

HUMMUS \$14  
A smooth dip of chick peas, tahini garlic,
Landings pita bread, vegetables and olives

THAI STYLE CRISPY POPIAH \$14
Served in a rice wrap with spicy chicken and peanut and chilli sauce

ANTI PASTI VEGGIE PLATTER \$16  
Grilled vegetables, artichokes, gherkins, olives, cocktail onions, sundried tomato

SHRIMP AND LOBSTER COCKTAIL \$25 
Mary rose sauce, organic greens

CREOLE MUSSELS \$17
Tomato peppers and herb sauce, garlic crostini

MAIN COURSE

GRILLED PORK MEDALLION \$30 
Roasted garlic mash and sautéed string beans, peppercorn sauce

SURF AND TURF \$45 
8 oz striploin, shrimp, three cheese scalloped potato,
honey glazed carrots, red wine reduction



Vegetarian



Vegan



Gluten Free

AI Supplement - \$25.00 • Lamb Rack, Surf and Turf, Whole Lobster, Half Lobster \$12.50 • Lobster Salad \$12.50
All Prices are in US dollars and is subject to 10% Service and 10% Tax • Please consult a member of our service team if you have food allergies.

MAIN COURSE CON'T

LOCALLY CAUGHT GRILLED LOBSTER \$55

Selected choice served with herbal vegetable rice and garden salad
Lemon butter | creole sauce | homemade souskay

ROSEMARY RACK OF LAMB \$48

Roasted organic carrots, potato of the day, mint jelly, mustard seed sauce

SEAFOOD PASTA \$34

Tomato vodka cream sauce, fettuccini

FISHERMAN'S LINE CAUGHT FISH OF THE DAY \$28

Your choice of creole, grilled or cajun with beurre blanc, basmati rice and garden vegetables

MUSHROOM RISOTTO \$21

Classic slow cooked arborio rice with fresh mushrooms grown for
The Landings by our local farmers, grilled vegetables, and grana padano and basil oil

ROASTED PUMPKIN AND SPINACH RAVIOLI \$21

Pasta tossed with tomato herb sauce, grana padano cheese, and basil and garlic bread

CHICKEN PARMESAN \$26

Parmesan crusted breast of chicken, mozzarella cheese,
tomato sauce, linguini pasta and garlic bread

TRADITIONAL LUCIAN PEPPER POT \$28

Slow cooked selection of pork chicken and beef with herb dumpling
red beans rice and garden vegetables

--- All pasta dishes are available in gluten free excluding ravioli ---

--- Please inquire about our daily vegan, vegetarian and gluten free specials ---

PIZZA

MARGHERITA \$13

Tomato herb sauce and shredded mozzarella

FOUR CHEESE \$17

Margherita with mozzarella, cheddar, parmesan, goat's cheese

PEPPERONI \$17

Margherita with sliced pepperoni and fresh basil



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PIZZA^{CON'T}

HAWAIIAN \$17

Margherita with ham and pineapple

VEGETARIAN SPECIAL \$17

Margherita with grilled vegetable and pesto

MEAT FEAST \$21

Margherita with pepperoni, chicken, bacon, ham

CHEF'S SPECIAL \$21

Margherita with bacon, mushroom, pesto, goat's cheese and a whole head of roasted garlic served on the side

GROS ISLET SPECIAL \$21

Margherita pizza with roasted corn and jerk chicken with fresh basil

CREATE YOUR OWN PIZZA

by adding your favourite to your margherita

ADDITIONAL TOPPINGS;

MEAT TOPPINGS

ham, pepperoni, bacon, sausage, grilled chicken and anchovies - 3 EACH

VEGETABLE TOPPINGS

onions, bell peppers, jalapeño, mushroom, black olives, pineapple, roasted corn - 2 EACH

--- All pizzas are available in gluten free excluding pepperoni ---

DESSERT

MOLTEN LAVA CAKE \$11

With strawberry coulis and vanilla ice-cream

PASSION FRUIT CHEESE CAKE \$11

With tropical fruit compote

CHEF'S CAS EN BAS TASTY TREATS \$11

Platter of chocolate marquis, tiramisu and mango parfait with berry compote

CRÈME BRULEE TRIO \$11 

Vanilla bean, coffee, passion fruit

ICE CREAM

\$5



SORBET \$5



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