

BEACH CLUB DINNER MENU 2

APPETIZERS

Roasted Heirloom Tomato Soup 15 V, AI

Parmigiano Reggiano Crouton, Sour Cream, Picked Basil, Tomato Pesto

Organic Garden Green Salad 20 GF, AI

Baby Arugula, Toasted Almonds, Bacon, Cranberries, Feta Cheese, Passion Fruit Vinaigrette

Panko Crusted Fish Croquette 25 AI

Siracha Aioli, Cucumber Slaw

Scottish Smoked Salmon, Toasted Sour Dough Bread and Sour Cream Dill Sauce 29 AI

Petite Salad, Fried Capers, Pickled Red Onions

MAINS

Pan Seared Mahi Mahi Filet 39 GF, AI

Fingerling Potatoes, Carrots, Wilted Spinach, Coconut Lemon Grass and Ginger Broth

Char-Grilled Flank Steak 50 GF, AI

Buttery Creamed Irish Potatoes, Roasted Carrots, Caramelized Onions, Pinot Noir Demi-Glace

Confit St Lucian Chicken Thigh and Leg 38 GF, AI

*Green Banana Mash, Quick Pickled Cucumbers, Pickled Red Cabbage,
Red Pepper Coulis, Chicken Jus*

Pan Fried Pork Scallopini 47 AI

Roasted Fingerling Potatoes, Sweet Pea and Leek Puree, Caper Butter Sauce

Pumpkin Ravioli 38 AI

Roasted Plum Tomato Sauce

Gluten Free Smoked Salmon Linguine Alfredo 42 GF, AI

Fried Capers, Grilled Yellow Onions, Roasted Zucchini, Torn Basil

DESSERTS

Cranberry Cheesecake 16 AI

Fresh Berries, Mint

Gluten Free Vegetarian Lemon Bar 16 AI

Raspberry and White Chocolate Mousse 16 AI

Fresh Raspberries, Chocolate Curl

Assorted Ice Creams and Sorbets 5 AI

AI - All Inclusive V - Vegan VG - Vegetarian GF - Gluten Free

AI Supplement – Tiger Shrimp \$14.00 – Whole Lobster - \$31.75, Half Lobster, Lobster Salad - \$15.00
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 any food allergies.