

STEAK NIGHT

APPETIZERS

Summer Vegetables Gazpacho Soup V V GF DF Spicy Avocado Radish	26
Yellow Split Pea and Ham Soup DF Crispy Parsnip and Micro Greens	26
Grilled Asparagus with Poached Egg Topped with Hollandaise Sauce, Parmesan Cheese and Crispy Pancetta	32
Yellow Fin Tuna Poke Sesame Chili, Red Onion and Scallion with Wonton Crisps	38
Beef Tenderloin Carpaccio GF Arugula, Caper, Organic Extra Virgin Olive Oil, Sea Salt Flakes and Horseradish Aioli	37
Mediterranean Organic Quinoa V V GF DF Avocado with Lemon Dressing	26
Cherry Tomatoes and Mozzarella Salad V N GF Tapenade Vinaigrette and Basil Pesto	35
House Salad V V GF Frisee Lettuce, Caramelized Pears, Heart of Palm, Crumbled Blue Cheese and Passion Fruit Vinaigrette	34
Slow Roasted Tomato and Pesto Goat Cheese Tart V Caramelized Onions, Micro Greens and Walnut Dressing	30
Spinach and Lentil Cake V V GF Avocado with Aged Balsamic Vinaigrette	25
Sautéed Tiger Prawns Chili and Garlic with Noodles	38
Peking Duck Spring Rolls DF Mixed Salad Leaves, Avocado and Asian Dipping Sauce	33
Pan Seared Jumbo Lump Crab Cake GF Zesty Honey Mustard Aioli	40
Pan Fried Foie Gras N Grape, Pineapple and Mango Chutney with toasted Hazelnuts	42

MAIN COURSES

FROM THE GRILL

Select any choice of meat, poultry or fish that will be grilled with your selection of two sides and sauce or butter.

Yellow Fin Tuna	75
Mahi-Mahi	65
Sword Fish	75
Atlantic Salmon	75
Free Range Chicken Breast	65
10oz Certified Black Angus Centre Cut Sirloin Steak	90
8oz Certified Black Angus Beef Tenderloin	100
Colorado Lamb Chops	95

SAUCES

Green Peppercorn Sauce
Tomato and Onion Salsa
Lemon Beurre Blanc
Mustard Vinaigrette
Mushroom
Yuzu Soy
Horseradish Cream
Peanut Hoisin
Hollandaise
Béarnaise
Curry Mayonnaise
Pinot Noir Demi Glaze
Papaya and Purple Onion Salsa

BUTTERS

Gorgonzola
Smoked Bacon & Onion
Truffle
Garlic & Herb

SIDE ORDERS

Grilled Green Asparagus with Parmesan Reggiano Cheese	15
Sautéed Spinach	13
Haricot Greens	13
Sautéed Kale	14
Sautéed Mushrooms and Onions	15
Caesar Salad	15
Roasted Beets with Goats Cheese and Balsamic Vinaigrette	16
Cauliflower Au Gratin	16
Steamed Vegetables	13
Jacket Potato with Sour Cream	15
Home Cut Fries	15
Extra Virgin Olive Oil & Chives enhanced Mash Potatoes	13
Local Sweet Potato	13
Organic Brown Rice	13
Lemon Basmati Rice	13
Bajan Macaroni and Cheese	13
Stir Fried Noodles	16
Risotto	15

OTHER MAIN DISHES

8oz Certified Black Angus Tenderloin Burger	50
Home Cut Fries drizzled with Truffle Oil, Tomato Relish and a choice of Goat, Bleu or Aged Cheddar Cheese	
Chilean Seabass	85
Roasted Fingerling Potatoes and a Sesame and Ginger Beurre Blanc Sauce	
Tea Smoked Duck Breast	75
Caramelized Pear and Blueberry Jus	
Mille Feuille of Mediterranean Vegetables V	58
Crispy Potato and Local Goats Cheese	

DESSERT

Tower of Lemon Meringue	28
Short Bread Croutons and Vanilla Ice Cream.	
Warm Bread and Butter Pudding	28
Caramelized Banana Toffee Rum Sauce	
Baileys Cheese Cake	30
Vanilla Ice Cream	
Mango and Guava Terrine HF DF	30
Lemon Honey Mint Sorbet drizzled with Passion Fruit Jelly	
Chocolate Fondue	32
Vanilla Ice Cream and Vanilla Sauce	
Milk Chocolate Dome	30
Passion Fruit Sorbet	
SMILIE'S HOMEMADE ICE CREAM	26
Choice of Coffee, Pecan Praline N , Chocolate, Honey Vanilla, Coconut, Strawberry, Passion Fruit or Rum and Raisin	
CHEESE PLATTER	30

V = Vegetarian Dish, **DF** = Dairy Free Dish, **GF** = Gluten Free Dish, **N** = Dish has Nuts, **HF** = Healthy Dish with lower fat and sugar content.

All prices are quoted in Barbados dollars inclusive of VAT and are subject to 10% service charge