

# DINNER MENU

**14 oz NEW YORK STEAK OR 8 oz FILLET MIGNON CAB \$45**  
*Served with potato wedges, mushrooms and grilled tomato – pepper or mushroom sauce*

**Sautéed LOCAL CATCH OF THE DAY \$40**  
*(grouper or hog snapper dependent upon the catch)*  
*WITH BUTTERED FINGERLING POTATOES, BOK CHOI, CITRUS BUTTER SAUCE*

**SHRIMP AND PINEAPPLE THAI RED CURRY \$40**  
*On a bed of coconut jasmine rice, fresh tomato and scallion garnish*

**GRILLED ‘NEGINI’ KEBAB \$40**  
*A MIXTURE OF SPICED CHICKEN AND LAMB, ROASTED VEGETABLES, BUTTERED RICE AND FLATBREAD*

**Poached FILLET OF ATLANTIC SALMON \$38**  
*POTATO FONDANT, SALSA VERDE AND BEARNAISE SAUCE*

**JERK CHICKEN \$38**  
*WITH CURRY SAUCE, SAUTEED SWEET PEPPERS, JAMAICAN STYLE RICE AND BEANS*

**English fish and chips \$36**  
*Catch of the day in a crispy beer batter, served with garden peas*

**HOMEMADE SHEPHERD’S PIE \$36**  
*A TRADITIONAL LAMB AND MASHED POTATO DISH served WITH coleslaw*

**BRITISH BANGERS AND MASH \$34**  
*Prime pork sausage, mashed potatoes, garden peas and onion gravy*



*Please advise us of any food allergies or dietary requirements. 15% Gratitude and VAT @ 12% will be added to your bill*