

APPETIZERS

**Tuna Poke**

*Wakame seaweed salad*

14

**Calamari**

*Fresh Cajun battered served with a garlic aioli and marinara sauce*

15

**Caribbean Conch Fritters**

*Cilantro tartar sauce*

13

**Spicy BBQ Wings**

*Spicy homemade guava or traditional sweet island BBQ sauce  
served with blue cheese dipping sauce*

14

**Bang Bang Shrimp**

*Vegetable ginger coleslaw, mandarin orange and blue cheese dressing*

15

**Mount Nevis House Salad**

*Grape tomatoes, cucumbers, mixed greens, citrus vinaigrette dressing*

13

**Caesar Salad**

*Romaine lettuce, croutons, shaved Parmesan and Caesar dressing*

*Add chicken for an additional \$5*

14

ENTREES

**Zucchini Pomodoro**

*Grape tomatoes, zucchini, shredded carrots, shaved Parmesan, fresh basil, white wine, marinara (Vegan and gluten free!)*

26

**Lobster Risotto**

*Lobster, shredded vegetables, shaved Parmesan, white wine cream sauce*

30

**Yellow Fin Tuna with Soba Noodles**

*Stir fried vegetables, ginger soy sauce glaze, fresh wasabi, roasted red pepper coulis*

32

**Chicken Savoy**

*Coconut pilaf, grilled Parmesan corn on the cob*

24

**Garlic Herb Sautéed Chicken Breast**

*Fettuccini pasta, shredded seasonal vegetables and roasted cherry tomatoes*

22

**Red Snapper**

*Mango corn salsa, rice pilaf, sautéed spinach*

32

**NY Strip Steak**

*Caramelized mashed potatoes and stir fried seasonal vegetables*

38

**Ribeye Steak**

*Loaded baked potato with crispy broccoli and herb garlic butter*

40

**Australian Rack of Lamb**

*Herb roasted red potatoes with crispy broccoli served with bordelaise sauce*

34

Prices in USD; exclusive of 10% Service Charge and 12% Government Tax

Should you have any special request or dietary restrictions please let us know so that our Chef can accommodate your needs.

We take pride in our efforts to source our produce from the hotel's organic garden or local farmers.