

## **SOUPS**

### **SOUP OF THE DAY 17**

### **LOBSTER COCONUT BISQUE 18**

CREAMY SEASONED SOUP WITH COCONUT, TOPPED WITH A CRISPY PUFF PASTRY

### **GRAND MANSION GAZPACHO 17**

LOCAL TOMATOES, CUCUMBERS, SWEET PEPPERS, RED ONIONS, AND GARLIC SERVED WITH CROSTINI

## **SALADS**

### **GARDEN TERRACE 19**

ASSORTED BABY GREENS, TOMATOES AND VEGETABLES, SERVED WITH A LEMON PEPPER VINAIGRETTE

### **WARM GOAT CHEESE SALAD 19**

FRESH GOAT CHEESE, LAVENDER HONEY ROASTED ALMONDS, SERVED IN A CRISPY PHYLLO WRAP

### **MANGO AND AVOCADO SALAD WITH FRESH LOBSTER 28**

ANGUILLA LOBSTER WITH MANGO AND AVOCADO, TOSSED WITH A LIGHT SPICY VEGETABLE MAYONNAISE

## **ENTREES**

### **GRILLED RIBEYE WITH BEARNAISE SAUCE 50**

GRILLED 10OZ RIBEYE STEAK SERVED WITH A GREEN SALAD AND POTATOES

### **CHICKEN SALTIMBOCCA A LA ROMANA 45**

PAN SEARED CHICKEN PAILLARDE ROLL STUFFED WITH PROSCIUTTO HAM AND TOPPED WITH SAGE BUTTER SAUCE

### **CARIBBEAN COLOMBO PORK STEW 45**

A TRADITIONAL CARIBBEAN CURRY STEW WITH LOCAL VEGETABLES AND SERVED WITH COCONUT RICE

### **SESAME CRUSTED TUNA STEAK WITH ORANGE GINGER SAUCE 42**

PAN ROASTED TUNA STEAK LACED WITH SWEET AND SOUR ORANGE GINGER SAUCE

### **CATCH OF THE DAY WITH CREOLE SAUCE 38**

GRILLED FILET OF FRESH FISH SERVED WITH A SPICY TOMATO, PEPPER, SCALLION, ONION, AND GARLIC

### **LOBSTER PESTO PASTA 45**

HOMEMADE PASTA TOSSED WITH LOBSTER, SPINACH, AND A TOMATO BASIL PESTO

### **MUSHROOM RISOTTO 38**

A TRADITIONAL CREAMY RISOTTO, WITH MUSHROOMS AND PARMESAN CHEESE

### **Q LASAGNA 30**

CHEF DOMINIQUE'S HOME RECIPE