

# Dinner Menu

*All Prices are in Trinidad & Tobago Dollars*

## Appetisers

### **Napoleon of Smoked Salmon & Cornmeal Blinis with Caviar & Horseradish Cream \$85**

*Wild North Atlantic smoked salmon, stacked on Corn meal Blinis with horseradish cream. Topped with Caviar.*

### **Seared Scallops on Risotto \$75**

*Fresh Scallops, lightly seasoned and pan seared. Served on a bed of rich, creamy, Basil scented Risotto with shaved parmesan.*

### **Shrimp Tempura \$75**

*Fresh gulf shrimp in a golden fried tempura batter served with a spiced tropical tomato dipping sauce.*

### **Spiced Calamari \$65**

*Fresh Calamari (squid) dusted in seasoned flour and cornmeal, deep fried and served with a tropical spiced tomato dipping sauce.*

### **Creole Crab Cakes \$65**

*Local Blue Crab meat, seasoned and folded with herbs and a little mashed potato. Formed into cakes and pan sautéed. Served with a creamy seafood sauce and a red pepper coulee.*

### **Bruschetta Trio \$65**

*Three grilled slices of Sour Dough bread with toppings of fresh tomato, shaved fennel & Crumbled feta Cheese, Smoked Salmon with horseradish cream and capers, Chicken liver pate & candied orange peel.*

### **Jerk Chicken Satay \$55**

*Boneless chicken seasoned with spicy Jamaican Jerk seasoning. Threaded onto a bamboo skewer. Grilled and served with a dusting of chopped peanuts and Tamarind Amchar sauce.*

### **Chefs Pate \$55**

*Chicken livers, sautéed with shallots, fresh herbs, a splash of brandy, sherry and cream. Pureed till smooth to produce a luxuriously rich and tasty pate'. Served with toasted farmhouse bread.*

### **Mosaic of roasted Sweet Pepper with herbed Goats Cheese \$55**

*Organic peppers roasted and marinated in herb scented olive oil. Served with a rich goat's cheese lightly flavored with cracked spices and fresh garden herbs. Served with drizzle of Extra Virgin olive oil and balsamic syrup.*

## Soups

### **Shrimp Bisque \$65**

*A luxurious infusion of shrimp broth, wine, cream, sherry, island herbs and Spices. Studded with lobster meat and Served with herb & garlic croutons, a swirl of cream, and a flurry of Fresh snipped chives.*

### **Soup of the day \$40**

*A daily creation from the kitchen. Your waiter will be pleased to give you details.*

## Salads

### **Sunshine Salad \$55**

*Sliced ripe tomatoes, Feta Cheese, Kalamata Olives, & red onions. With a citrus vinaigrette and balsamic molasses reduction.  
Available as a main course (larger size). \$105.00*

### **Iceberg Wedge \$55**

*Classic wedge of crisp iceberg lettuce with tomatoes, slivered pickled red onions, topped with blue cheese dressing, crumbled blue cheese and crispy bacon.*

### **Creole Caesar \$75**

*Hooked on Seafood? A traditional Caesar Salad with a topping of grilled chili & lime marinated shrimps.  
Available as a main course (larger size) with jumbo shrimp. \$150.00*

### **Classic Caesar \$45**

*Ripped Lettuce, home made Caesar dressing. Herb & Garlic croutons, anchovies, and grated fresh Parmesan cheese.  
Available as a main course (larger size). \$85.00*

## Seafood

### **Lobster Thermidor \$355**

*Classic combination of fresh lobster meat cooked in a rich sauce of cheese, white wine, cream and snipped Chives. Served in the shell.*

### **Broiled Lobster \$335**

*Delivered fresh to the restaurant each day, our Spiny lobster is served broiled in the shell, with a basting of garlic butter sauce.*

### **Seafood Tempura \$195**

*Jumbo Shrimps & white fish dipped and fried in a light Tempura batter. Served with a spiced tomato dipping sauce.*

### **Grilled Shrimp with Fettuccini \$165**

*Cooked in olive oil with white wine, garlic and capers. Served on top of homemade Fettuccini pasta with a Tuscan style tomato sauce enriched with cream and basil pesto.*

### **Creole Style Shrimp \$165**

*Butterfied and seasoned with Creole herbs, coriander, cumin Garlic and Cayenne. Seared and served with coconut rice, Salsa Tropical and a spiced, rich coconut curry sauce.*

### **Sesame crusted Seared Yellow Fin Tuna Fillet \$170**

*Crusted with toasted sesame seeds. Seared to medium rare (center may be cool). Served on wilted Creole greens and mashed potato with a warm lemon and herb vinaigrette and a drizzle of chili oil.*

### **Blackened fillet of Swordfish \$150**

*Coated with ground Creole herbs & spices, pan seared (blackened). Served on wilted Creole greens and mashed potato with a warm lemon and herb vinaigrette and a drizzle of chili oil.*

### **Pan fried fillet of Mahi Mahi \$150**

*Filletts of Mahi Mahi (Dolphin Fish. Not Flipper!), dusted lightly with seasoned flour and pan fried. Served on wilted Creole greens and mashed potato with a rich Creole red pepper sauce and chive oil.*

## Beef, Lamb & Pork

### **Tournedos Seahorse \$295**

*Premium cut 10oz Tenderloin steak, char grilled and seated on a bed of butter whipped mashed potatoes flavored with roasted garlic. Topped with a slice of seared Foie Gras. Served with pan roasted shallots.*

### **Tenderloin Steak \$235**

*A premium cut 10oz US Choice or grade "A" Tenderloin steak, char-grilled as you wish. Served on a bed of sautéed Spanish onions.*

### **Ribeye Steak \$215**

*A premium cut 14oz (approximate uncooked weight) prime US Choice or A grade Ribeye Steak, Char-grilled as you wish.*

*All steaks are served with your choice of either Red Wine or green Pepper Corn sauce*

### **Daube of Beef \$175**

*Tobago style Beef Daube browned with sugar and braised with herbs, aromatics, red wine and a splash of rum. Served on a bed of butter whipped mashed potato with vegetables of the day.*

### **Oven Roasted Rack of Spring Lamb \$190**

*Served on a turret of smashed roasted garlic potatoes with a menage of garden fresh vegetables and a Port and guava sauce.*

### **Slow braised pork belly with crackling and spicy shrimp with Madera sauce \$175**

*Pork belly, slow braised till tender and succulent. Served with Creole seasoned grilled spicy shrimp and a Madera sauce.*

### **Creole Pork Chop \$155**

*Center cut pork chop, marinated in orange juice and island herbs. Char-grilled and served on a bed of roasted garlic infused smashed potatoes with a menage of fresh vegetables and a creamy herb and Dijon mustard sauce.*

## Duck & Chicken

### **Island Duck \$190**

*8 oz Maryland Duck breast, lightly seasoned, pan roasted. Sliced and served with a pineapple glaze on a herb and potato rosti.*

### **Chicken Provencal \$145**

*Brie stuffed organic chicken breast, wrapped in bacon and pan roasted. Served on a bed of butter whipped mashed potatoes flavored with roasted garlic. Served with a Portobelo mushroom cream sauce scented with tarragon.*

*All meals (except Shrimp dishes, Main course Salads, Pork chop & Lamb) are served with a selection of garden fresh vegetables.*