

## ★DINNER★

## STARTERS

<b>Soup of the Day</b>	35
<b>Crispy Coconut Prawns</b> <i>Mango Sweet Chili Sauce, Petite Salad</i>	57
<b>Yellowfin Tuna Tartare</b> <i>Sesame, Pickled Ginger, Wakame Salad</i>	54
<b>Classic Caesar Salad</b> <i>Anchovies, Croutons, Shaved Parmesan</i>	44
<b>Moules Mariniere</b> <i>Mussels White Wine, Lemon Grass, Garlic &amp; Herb Cream</i>	60
<b>Open Ravioli</b> <i>Wild Mushroom &amp; Butternut Squash, Balsamic Beurre Noisette</i>	53

## LONE STAR CLASSICS

<b>Classic Homemade Shepherd's Pie</b>	82
<b>Lone Star Chicken Curry</b> <i>Basmati Rice, Poppadoms, Mango Chutney &amp; Raita</i>	94
<b>Prawn Thai Green Curry</b> <i>Coconut Rice, Coriander</i>	97

## PASTA &amp; RISOTTO

<b>Risotto Primavera</b> <i>Fresh Parmesan Shavings</i>	74
<b>Seafood Fettuccine</b> <i>White Wine &amp; Herb Cream Sauce</i>	90
<b>Seafood Risotto</b>	103

## MEAT

<b>Jerk Pork</b> <i>Sweet Potato Mash, Braised Cabbage &amp; Kale, Apple &amp; Juniper Berry Sauce</i>	94
<b>Pan Seared Chicken Breast</b> <i>Sweet Corn &amp; Mascarpone Risotto</i>	92
<b>Grilled American Black Angus Ribeye 10oz</b> <i>Potato Puree, Mushrooms, Green Beans &amp; Crispy Onion</i>	123

## FISH

<b>Blackened Fresh Market Fish</b> <i>Parsley New Potatoes, Fresh Local Greens, Citrus Beurre Blanc, Aioli</i>	90
<b>Mirin &amp; Soy Glazed Local Barracuda</b> <i>Sauteed Potatoes, Sesame Ginger Sauce</i>	92
<b>Locally Line Caught Grilled Mahi Mahi</b> <i>Herb Crusted New Potatoes, Wilted Greens Papaya &amp; Orange Relish</i>	90

## SIDE ORDERS

<b>Garlic Bread</b>	21
<b>Mashed Potatoes</b>	21
<b>Fries / Thick Cut Chips / Truffle Fries</b>	21
<b>Broccoli</b>	21

## SAUCES

<b>Green Peppercorn</b>	10
<b>Port Wine Sauce</b>	10

Prices and dishes are subject to change anytime. Prices are in Barbados Dollars and include Government Value Added Tax & Levy. A discretionary 10% service charge will be added to your bill.