

LONE STAR

# DINNER



**★ STARTERS**

---

|   |    |
|---|----|
| <b>Today's Soup</b>   | 42 |
| <b>Coconut Crusted Jumbo Shrimp</b><br><i>Mango &amp; Lime Chili Sauce, Petite Salad</i>  | 58 |
| <b>Pan Roasted Scallops</b><br><i>Soft Herb Risotto, Asparagus, Lemon, Citrus Dressing</i>  | 67 |
| <b>Boston Lump Crab Cake</b><br><i>Grain Mustard Remoulade</i>  | 67 |
| <b>Moules Mariniere</b><br><i>Mussels, White Wine, Garlic, Herbs, Cream</i>   | 67 |
| <b>Carpaccio of Pure Black Angus Beef Fillet</b><br><i>Rocket Leaves, Raw Brown Cap Mushrooms,<br/>24 Month Aged Parmesan, First Press Olive Oil</i>                              | 58 |
| <b>Fresh Burrata (v)</b><br><i>Heritage Tomatoes, Beetroot Purée, Fresh Figs, Basil &amp; Rocket,<br/>Toasted Sunflower Seeds, White Balsamic &amp; Extra Virgin Olive Oil</i>    | 57 |
| <b>Sesame Crusted Rare Tuna</b><br><i>Mango &amp; Papaya Slaw, Wakami Seaweed, Wasabi Mayonnaise,<br/>Radish, Ponzu Dressing</i>  | 64 |
| <b>Beetroot Salad</b><br><i>Gorgonzola, Apple, Celery, Herb Salad, Walnut Dressing</i>  | 52 |
| <b>Asparagus Gratinee</b><br><i>Poached Egg, Red Onion, Parmesan</i>  | 55 |
| <b>Curry Dressed Hand Picked White Crab</b><br><i>Mango, Chilli &amp; Ginger Tartare, Eggplant Caviar, Avocado Purée,<br/>Plantain Crisps</i>                                     | 65 |
| <b>Chef's Caesar Salad</b><br><i>Romaine Lettuce, Kale, Sundried Tomatoes, Bacon, Anchovies,<br/>Parmesan, Creamy Caesar Dressing &amp; Croutons</i>                              | 52 |
| <b>Lone Star Kale &amp; Goats Cheese Salad</b><br><i>Sweet Potato Crisps, Quinoa, Honey Roasted Vegetables,<br/>Toasted Almond and Pumpkin Seeds, Orange &amp; Maple Dressing</i> | 52 |

## ★ MEAT

---

|  |     |
|--|-----|
| <b>7oz Black Angus Beef Fillet &amp; Short Rib</b>                                     | 135 |
| <i>Roasted Garlic Mash, Balsamic Onions, Spinach, Carrot Puree, Red Wine Reduction</i> |     |
| <b>10oz Black Angus Rib Eye</b>  | 125 |
| <i>Asparagus, Charred Tomato, Crispy Onion, Thick Cut Chips, Peppercorn Sauce</i>      |     |
| <b>Jerk Pork</b>   | 110 |
| <i>Sweet Potato Mash, Braised Cabbage &amp; Kale, Apple &amp; Juniper Berry Sauce</i>  |     |
| <b>Pot Roasted Chicken Breast</b>  | 95  |
| <i>Sautéed Spinach, Roasted Corn &amp; Black Bean Succotash Truffle, Chicken Jus</i>   |     |
| <b>Slow Cooked Lamb Shank</b>  | 120 |
| <i>Pomme Mousseline, Pot Roast Vegetables, Gremolata, Lamb &amp; Mint Sauce</i>        |     |

## ★ FISH &amp; SEAFOOD

---

|  |     |
|--|-----|
| <b>Pan Seared Seabass</b>  | 105 |
| <i>Grilled Calamari, New Potatoes, Garden Greens, Confit Caspicums, Sauce Vierge</i>   |     |
| <b>Cod - Fish &amp; Chips</b>  | 99  |
| <i>Thick Cut Chips, Marrow Fat Peas, Tartare Sauce &amp; Lemon</i>   |     |
| <b>Pan Roasted Scottish Salmon &amp; Spiced Shrimp</b>   | 105 |
| <i>New Potatoes, Kale, Broccoli Purée, Horseradish &amp; Dill Beurre Blanc</i>   |     |
| <b>Blackened Fresh Market Fish</b>   | 95  |
| <i>Parsley New Potatoes, Wilted Local Greens, Lime Broth, Aioli</i>  |     |
| <b>Mirin &amp; Soy Glazed Local Barracuda</b>  | 95  |
| <i>Sautéed Potatoes, Chargrilled Vegetables, Sesame Ginger Sauce</i>   |     |
| <b>Thai Spiced Seafood Stew</b>  | 125 |
| <i>Jumbo Shrimp, Scallops, Calamari, Salmon, Mussels &amp; Local Fish, Roasted Peanuts, Basmati &amp; Wild Rice, Green Curry Sauce</i> |     |
| <b>Grilled Lobster Tail</b>  | 150 |
| <i>Green Veggies, Potato Salad, Lemon Garlic Butter Sauce</i>  |     |

## ★ LONE STAR CLASSICS

|  |    |
|--|----|
| <b>Shepherd's Pie (1985)</b>   | 92 |
| <i>Slow Cooked Mince Lamb with Peas &amp; Carrots,<br/>Creamy Mashed Potatoes, Rich Lamb Gravy</i> |    |
| <b>Shredded Crispy Duck</b>  | 98 |
| <i>Pancakes, Cucumber, Local Spring Onions, Hoisin Sauce</i>                                       |    |
| <b>Lone Star Chicken Tikka Marsala Curry</b>   | 92 |
| <i>Basmati Rice, Poppadums, Mango Chutney &amp; Raita</i>  |    |
| <b>Pawn Thai Green Curry</b>   | 98 |
| <i>Coconut Rice, Coriander</i>   |    |

## ★ LAST BUT NOT LEAST

|   |    |
|---|----|
| <b>Prawn &amp; Chili Pasta Perciatelli</b>  | 98 |
| <i>Vine Ripened Cherry Tomatoes, Basil, Garlic, Parsley, White Wine<br/>Choice of Butter Emulsion or Sauce Pomodoro</i> |    |
| <b>Vegetable Thai Spiced Green Curry (v)</b>  | 85 |
| <i>Hearts of Palm, Eggplant, Fresh Herbs, Crushed Peanuts,<br/>Jasmine Rice</i>   |    |
| <b>Zucchini &amp; Aubergine Cannelloni (v)</b>  | 85 |
| <i>Garlicky Tomato Sauce, Pan Roasted Tofu, Herb Crumb</i>  |    |

## ★ SIDES

|                                     |    |   |    |
|-------------------------------------|----|---|----|
| <b>Roasted Broccoli</b>             | 30 | <b>Truffle &amp; Parmesan Fries</b>           | 35 |
| <i>Garlic, Soy Sauce and Sesame</i> |    | <i>Black Truffle, Aged Parmesan</i>           |    |
| <b>Honey Glazed Carrots</b>         | 30 | <b>Rocket &amp; Parmesan Salad</b>            | 30 |
| <i>Cumin</i>                        |    | <i>PX Vinegar &amp; Olive Oil Vinaigrette</i> |    |
| <b>Truffled Mac N Cheese</b>        | 35 | <b>Thick Cut Chips</b>                        | 30 |
| <i>Crispy Bread Crumbs</i>          |    |   |    |

Prices and dishes are subject to change at any time. Prices are in Barbados Dollars and include 10% Value Added Tax. Prices are subject to a 2.5% Government Levy and a discretionary 12% service charge will be added to your bill.

