

L O N E S T A R

DINNER



★ STARTERS

Today's Soup	45
Coconut Crusted Jumbo Shrimp <i>Mango & Lime Chili Sauce, Petite Salad</i>	65
Pan Roasted Scallops <i>Soft Herb Risotto, Asparagus, Lemon, Citrus Dressing</i>	68
Boston Lump Crab Cake <i>Grain Mustard Remoulade</i>	68
Moules Marinière <i>Mussels, White Wine, Garlic, Herbs, Cream</i>	68
Carpaccio of Pure Back Angus Beef Fillet <i>Rocket, Pickled Mushrooms, Aged Parmesan, First Press Olive Oil</i>	60
Sesame Crusted Rare Tuna <i>Mango & Papaya Slaw, Wakami Seaweed, Wasabi Mayonnaise, Radish, Ponzu Dressing</i>	65
Beetroot Salad <i>Gorgonzola, Apple, Celery, Herb Salad, Walnut Dressing</i>	55
Chef's Caesar Salad <i>Romaine Lettuce, Kale, Sundried Tomatoes, Bacon, Anchovies, Parmesan, Creamy Caesar Dressing & Croutons</i>	55
Lone Star Kale & Goats Cheese Salad <i>Sweet Potato Crisps, Quinoa, Honey Roasted Vegetables, Toasted Almond and Pumpkin Seeds, Orange & Maple Dressing</i>	55

★ MEAT

7oz Black Angus Beef Fillet & Short Rib	150
<i>Roasted Garlic Mash, Balsamic Onions, Spinach, Carrot Puree, Red Wine Reduction</i>	
10oz Black Angus Rib Eye	140
<i>Asparagus, Charred Tomato, Crispy Onions, Thick Cut Chips, Choice of: Peppercorn Sauce, Bernaise, Chimichuri</i>	
Jerk Pork	115
<i>Sweet Potato Mash, Braised Cabbage & Kale, Apple & Juniper Berry Sauce</i>	
Pot Roasted Chicken Breast	95
<i>Braised Vegetables, Cauliflower Puree, Truffle Chicken Jus</i>	
Slow Cooked Lamb Shank	125
<i>Pomme Mousseline, Pot Roast Vegetables, Gremolata, Lamb & Mint Sauce</i>	

★ FISH & SEAFOOD

Pan Seared Seabass	110
<i>Summer Greens, Olives, Tarragon Butter Sauce</i>	
Cod - Fish & Chips	105
<i>Thick Cut Chips, Peas, Tartare Sauce</i>	
Pan Roasted Scottish Salmon	110
<i>New Potatoes, Kale, Broccoli, Horseradish & Dill Beurre Blanc</i>	
Blackened Fresh Market Fish	99
<i>Parsley New Potatoes, Wilted Local Greens, Lime Broth, Aioli</i>	
Mirin & Soy Glazed Local Barracuda	99
<i>Sautéed Potatoes, Chargrilled Vegetables, Sesame Ginger Sauce</i>	
Thai Spiced Seafood Stew	130
<i>Jumbo Shrimp, Scallops, Calamari, Salmon, Mussels & Local Fish, Roasted Peanuts, Basmati & Wild Rice, Green Curry Sauce</i>	

★ LONE STAR CLASSICS

Shepherd's Pie (1985)	95
<i>Slow Cooked Mince Lamb with Peas & Carrots, Creamy Mashed Potatoes, Rich Lamb Gravy</i>	
Shredded Duck	100
<i>Pancakes, Cucumbers, Local Spring Onions, Hoisin Sauce</i>	
Lone Star Chicken Tikka Marsala Curry	95
<i>Basmati Rice, Poppadoms, Mango Chutney & Raita</i>	
Prawn Thai Green Curry	100
<i>Coconut Rice, Coriander</i>	

★ LAST BUT NOT LEAST

Prawn & Chili Pasta Perciatelli	100
<i>Vine Ripened Cherry Tomatoes, Basil, Garlic, Parsley, White Wine Choice of Butter Emulsion or Sauce Pomodoro</i>	
Vegetable Thai Spiced Green Curry (v)	87
<i>Hearts of Palm, Eggplant, Fresh Herbs, Crushed Peanuts, Jasmine Rice</i>	
Zucchini & Aubergine Cannelloni (v)	87
<i>Garlicky Tomato Sauce, Pan Roasted Tofu, Herb Crumb</i>	

★ SIDES

Roasted Broccoli	31	Truffle & Parmesan Fries	36
<i>Garlic, Soy Sauce and Sesame</i>		<i>Black Truffle, Aged Parmesan</i>	
Honey Glazed Carrots	31	Rocket & Parmesan Salad	31
<i>Cummin</i>		<i>Olive Oil Vinaigrette</i>	
Truffled Mac N Cheese	36	Thick Cut Chips	31
<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.

