



STARTERS

French Onion Soup

Garlic & Cheese Crostini

Orchids House Salad

Mixed Greens, Seasonal Fruits, Aged Balsamic Vinaigrette

Deep-Fried Brie Cheese Salad

Baby Spinach, Kale & Arugula, Candied Walnuts & Almonds, Lemon Vinaigrette

Mushroom Crostini

Garlic Toast Points, Mushrooms, Thyme Duxelles, Basil, Tomato Salsa

Salmon Cake

Seared in Roasted Garlic Butter, Parsley, Onion, White Wine Aioli

Shrimp Thermidor

Cognac Sautéed Prawns, Puff Pastry, Mustard, Three Cheese Cream

ENTRÉES

French Trim Chicken Breast

Pan-Roasted Chicken Breast, Vanilla Carrot Purée, Baby Spinach, Saffron Cream Sauce

Pan-Seared Herb-Crusted Catch of the Day

White Wine Beurre Blanc

Grilled Pork Chop

Sautéed Forrest Mushroom, Port Wine Sauce

Sautéed Mushroom & Cauliflower Steak

Sweet Red Onions, Demi-Glace

Cajun Seafood Boil

*Scallops, Mussels, Crab Legs, Fish, Shrimp, Octopus,
Potatoes, Corn & Garlic Butter Sauce*

The consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. Our kitchens, bars & food outlets use wholesome ingredients which may include nuts, nut based oils, eggs, shellfish, shrimp, soy milk, wheat & other potential allergens. Due to the all inclusive nature of our Resort, we cannot guarantee that food & beverage items will not come in contact with potential allergens even if a particular dish does not normally include these ingredients.

Guests who may have severe allergic reactions should take precaution. 6FEB24



SIGNATURE HAND-CUT ANGUS STEAKS

Grilled Beef Tenderloin

Char-Grilled Dry-Aged Ribeye

Grilled T-Bone Steak

Herb-Marinated New York Striploin

Choice of Sauces

Mushroom - Green Peppercorn - Bordelaise - Hollandaise - Blue Cheese

Choice of Sides

Asian Coleslaw

Steak Cut Fries with Garlic & Parmesan

Onion Rings

Steamed Jasmine Rice

Lemon Zest Mashed Potatoes

Mac N Cheese

Collard Greens

Antiguan Half Spiny Lobster *

Grilled or Thermidor

*(*US\$25.00 per person Surcharge Applicable)*

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Our Signature Desserts

Coconut Cream Pie

Coconut & White Chocolate, Piña Colada Sauce

Brioche Bread Pudding

With Wild Berries & Whiskey Sauce

Chocolate Mud Pie

Crumbled Chocolate Crust with Chocolate Sauce

Caramel Apple Upside Down Cake

Home-Style Granny Smith Apple Cake with Vanilla Ice Cream

Cheese & Cracker Platter

International Cheese Board with Sundried Fruits & Grapes

Great for sharing

Digestifs

English Harbour 5 Year-Old Rum

Appleton Estate Special

Limoncello

Dewars 12-Year-Old Whiskey

Sandeman Port Wine

Coffees / Teas

Regular or Decaf

English Breakfast - Earl Grey - Chamomile - Peppermint

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