

★ STARTERS

Yellowfin Tuna Tartare	48
<i>Sesame, Pickled Ginger, Wakame Salad</i>	
Crispy Coconut Prawns	48
<i>Mango Sweet Chili Sauce, Herb Salad</i>	
Seared Scallops	48
<i>Pepper & Almond Puree, Black Olive Tapenade</i>	
Boston Lump Crab Cake	48
<i>Grain Mustard Remoulade</i>	
Asparagus Gratinée	42
<i>Poached Egg, Red Onion, Parmesan</i>	
Moules Mariniere	49
<i>Mussels, White Wine, Garlic, Herbs, Cream</i>	
American Black Angus Beef Carpaccio	49
<i>Baby Rocket, Shaved Parmesan</i>	
Assiette of Seafood	47
<i>Thai Infused Bisque Broth</i>	
Caprese Salad	45
<i>Buffalo Mozzarella, Tomatoes, Basil, Pine Nuts, Extra Virgin Olive Oil</i>	
Loch Fyne Scottish Smoked Salmon & Tartare	48
<i>Warm Potato Cake, Capers, Citrus Sour Cream</i>	
Prawn Linguine	46
<i>Cherry Tomatoes, Parsley & Chili</i>	
Open Ravioli	46
<i>Wild Mushroom & Butternut Squash, Balsamic Beurre Noisette</i>	
Compressed Melon, Feta, Mint & Baby Leaf Salad	38
<i>Mixed Seed Crisps, Lemon Dressing</i>	
Warm Caramelized Onion, Tomato & Chevre Tart	40
<i>Rocket Salad</i>	
Beetroot Salad	40
<i>Gorgonzola, Apple, Celery, Herb Salad, Walnut Dressing</i>	
Soup of the Day	30

LONE STAR

★ LONE STAR CLASSICS

Shredded Aromatic Duck	78
<i>Pancakes, Cucumber, Local Spring Onions, Hoisin Sauce</i>	
Lone Star Chicken Tikka Marsala Curry	80
<i>Basmati Rice, Poppadums, Mango Chutney & Raita</i>	
Prawn Thai Green Curry	85
<i>Coconut Rice, Coriander</i>	
Classic Homemade Shepherd's Pie	70

★ PASTA & RISOTTO

Fresh Maine Lobster & Prawn Risotto	90
Risotto of Asparagus & Tarragon	63
<i>Fresh Parmesan Shavings</i>	
Roasted Breadfruit Ravioli	63
<i>Salt Fish Fizzle, Ginger & Coconut Sauce, Pickled Peppers</i>	
Seafood Linguine	74
<i>White Wine & Herb Cream Sauce</i>	
Spaghetti Carbonara	60

★ MEAT

Grilled American Black Angus Ribeye 10oz	113
<i>Potato Puree, Mushrooms, Green Beans & Crispy Onion</i>	
American Black Angus Beef Fillet Mignon 8oz	121
<i>Sautéed Potatoes, Mushrooms, Asparagus</i>	
Roasted Rack & Braised Shoulder of Lamb	105
<i>Sweet Potato Gnocchi, French Beans, Mint Infused Jus</i>	
Surf & Turf Beef Fillet & Shrimp	96
<i>Garlic Roasted New Potatoes, Local Greens, Horseradish Sauce</i>	
Pork Fillet	80
<i>Plantain & Sour Cream Mash, Pineapple & Date Chutney, Caramelised Apple, Port Wine Jus</i>	
Calves Liver	80
<i>Potato & Onion Lyonnaise, Bacon, Grain Mustard Sauce</i>	
Pan Roasted Chicken Breast	75
<i>Wild Mushroom Ravioli, Baby Spinach, Cep Cream</i>	

LONE STAR

★ FISH

Grilled Loch Fyne Scottish Salmon	80
<i>Fennel, Grape & Orange, Baby Leaf Salad</i>	
Blackened Fresh Market Fish	78
<i>Parsley New Potatoes, Wilted Local Greens, Lime Broth, Aioli</i>	
Mirin & Soy Glazed Local Barracuda	80
<i>Sautéed Potatoes, Sesame Ginger Sauce</i>	
Sea Bass	84
<i>Prawn & Scallop Ravioli, Kale, Saffron Sauce</i>	
Beer Battered Atlantic Cod	74
<i>Hand Cut Chips, Mushy Peas</i>	
Grilled Mahi Mahi	78
<i>Green Peas, Romaine, Bacon Cream</i>	
Brioche & Herb Crusted Halibut	86
<i>Green Asparagus, Dill & Parsley Infused Rice, Passion Fruit Sauce</i>	
Seared Yellow Fin Tuna	78
<i>Warm Potato & Grain Mustard Salad, Apple & Toasted Almonds</i>	

★ SIDE ORDERS

French Beans	Truffle Mac & Cheese
Sauteed Kale	Mashed Potatoes
Broccoli Florets	Thick Cut Chips
Rocket & Parmesan Salad	Truffle Fries
Baby Spinach	Parsley Butter New Potatoes

★ SAUCES

Bearnaise
Green Peppercorn
Port Wine Sauce

Prices and dishes are subject to change at any time. Please note prices are in Barbados Dollars and include Government Value Added Tax. A discretionary 10% service charge will be added to your bill.