

LONE STAR

DINNER



★ STARTERS

Yellowfin Tuna Tartare	49
<i>Sesame, Pickled Ginger, Wakame Salad</i>	
Crispy Coconut Prawns	52
<i>Mango Sweet Chili Sauce, Herb Salad</i>	
Seared Scallops	52
<i>Creamy Leek Purée & Crispy Bacon</i>	
Boston Lump Crab Cake	52
<i>Grain Mustard Remoulade</i>	
Asparagus Gratinée	45
<i>Poached Egg, Red Onion, Parmesan</i>	
Moules Mariniere	53
<i>Mussels White Wine, Lemon Grass, Garlic and Herb Cream</i>	
American Black Angus Beef Carpaccio	51
<i>Baby Rocket, Shaved Parmesan</i>	
Assiette of Seafood	51
<i>Thai Infused Bisque Broth</i>	
Caprese Salad	48
<i>Buffalo Mozzarella, Tomatoes, Basil, Pine Nuts, Extra Virgin Olive Oil</i>	
Loch Fyne Scottish Smoked Salmon & Tartare	52
<i>Warm Potato Cake, Capers, Citrus Sour Cream</i>	
Prawn Linguine	49
<i>Cherry Tomatoes, Parsley & Chili</i>	
Open Ravioli	49
<i>Wild Mushroom & Butternut Squash, Balsamic Beurre Noisette</i>	
Compressed Melon, Feta, Mint & Baby Leaf Salad	40
<i>Mixed Seed Crisps, Lemon Dressing</i>	
Warm Caramelized Onion, Tomato & Chevre Tart	43
<i>Rocket Salad</i>	
Beetroot Salad	43
<i>Gorgonzola, Apple, Celery, Herb Salad, Walnut Dressing</i>	
Classic Caesar Salad	40
<i>Anchovies, Croutons, Shaved Parmesan</i>	
Soup of the Day	32

★ LONE STAR CLASSICS

Shredded Aromatic Duck	86
<i>Pancakes, Cucumber, Local Spring Onions, Hoisin Sauce</i>	
Lone Star Chicken Tikka Marsala Curry	86
<i>Basmati Rice, Poppadums, Mango Chutney & Raita</i>	
Prawn Thai Green Curry	91
<i>Coconut Rice, Coriander</i>	
Classic Homemade Shepherd's Pie	77

★ PASTA & RISOTTO

Fresh Maine Lobster & Prawn Risotto	97
Risotto of Asparagus & Tarragon	68
<i>Fresh Parmesan Shavings</i>	
Saltfish & Scotch Bonnet Risotto	68
Seafood Fettuccine	85
<i>White Wine & Herb Cream Sauce</i>	
Spaghetti Carbonara	65

★ MEAT

Grilled American Black Angus Ribeye 10oz	115
<i>Potato Puree, Mushrooms, Green Beans & Crispy Onion</i>	
American Black Angus Beef Fillet Mignon 8oz	125
<i>Sautéed Potatoes, Mushrooms, Asparagus</i>	
Roasted Rack & Braised Shoulder of Lamb	108
<i>Seared Polenta, French Beans, Mint Jus</i>	
Surf & Turf Beef Fillet & Shrimp	102
<i>Garlic Roasted New Potatoes, Local Greens, Horseradish Sauce</i>	
Jerk Pork	86
<i>Sweet Potato & Plantain Mash, Pineapple & Date Compote</i>	
Calves Liver	86
<i>Bacon & Onion Mash, Port Jus</i>	
Frenched Chicken Breast	86
<i>White Beans & Chorizo Cassoulet</i>	

★ FISH

Pan Seared Salmon	88
<i>Succotash, Chimichurri Sauce</i>	
Blackened Fresh Market Fish	84
<i>Parsley New Potatoes, Wilted Local Greens, Lime Broth, Aioli</i>	
Mirin & Soy Glazed Local Barracuda	86
<i>Sautéed Potatoes, Sesame Ginger Sauce</i>	
Sea Bass	90
<i>Mediterranean Cous Cous, Warm Calamari Salad</i>	
Beer Battered Atlantic Cod	86
<i>Hand Cut Chips, Mushy Peas</i>	
Grilled Mahi Mahi	84
<i>Herb Crushed New Potatoes, Wilted Greens, Papaya & Orange Relish</i>	
Brioche & Herb Crusted Halibut	92
<i>Green Asparagus, Dill & Parsley Infused Rice, Passion Fruit Sauce</i>	
Grilled Yellow Fin Tuna	86
<i>Warm Crab and Potato Salad, Grilled Shrimp</i>	

★ SIDE ORDERS

19

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
	Cauliflower Cheese

★ SAUCES

9

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.