



# Dinner Menu

## ★ STARTERS

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Today's Soup	46
Coconut Crusted Jumbo Shrimp <i>Mango &amp; Lime Chili Sauce, Petite Salad</i>	66
Pan Roasted Scallops <i>Soft Herb Risotto, Asparagus, Lemon, Citrus Dressing</i>	69
Boston Lump Crab Cake <i>Sweetcorn Salsa, Leaves</i>	69
Moules Marinière <i>Mussels, White Wine, Garlic, Herbs, Cream</i>	69
Carpaccio of Pure Back Angus Beef Fillet <i>Leaves, Pickled Mushrooms, Aged Parmesan, Fresh Press Olive Oil</i>	61
Sesame Crusted Rare Tuna <i>Mango &amp; Papaya Slaw, Wakami Seaweed, Wasabi Mayonnaise, Radish, Ponzu Dressing</i>	66
Beetroot Salad <i>Gorgonzola, Apple, Celery, Herb Salad, Walnut Dressing</i>	56
Chef's Caesar Salad <i>Romaine Lettuce, Kale, Sundried Tomatoes, Bacon, Anchovies, Parmesan, Creamy Caesar Dressing &amp; Croutons</i>	56
Lone Star Kale & Goats Cheese Salad <i>Sweet Potato Crisps, Quinoa, Honey Roasted Vegetables, Toasted Almond and Pumpkin Seeds, Orange &amp; Maple Dressing</i>	56

## ★ LONE STAR CLASSICS

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Shepherd's Pie <i>Slow Cooked Mince Lamb with Peas &amp; Carrots, Creamy Mashed Potatoes, Rich Lamb Gravy</i>	96
Shredded Duck <i>Pancakes, Cucumbers, Local Spring Onions, Hoisin Sauce</i>	102
Lone Star Chicken Tikka Marsala Curry <i>Basmati Rice, Poppadoms, Mango Chutney &amp; Raita</i>	96
Prawn Thai Green Curry <i>Coconut Rice, Coriander</i>	102

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.

## ★ MEAT

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7oz Black Angus Beef Fillet & Short Rib	152
<i>Roasted Garlic Mashed Potatoes, Balsamic Onions, Spinach, Carrot Puree, Red Wine Reduction</i>	
10oz Black Angus Rib Eye	142
<i>Roasted Cherry Tomatoes, Thick Cut Chips. Choice of Peppercorn Sauce, Béarnaise, Chimichuri</i>	
Jerk Pork	117
<i>Sweet Potato Mashed, Braised Cabbage &amp; Kale, Apple &amp; Juniper Berry Sauce</i>	
Pot Roasted Chicken Breast	96
<i>Braised Vegetables, Cauliflower Puree, Truffle Chicken Jus</i>	
Slow Cooked Lamb Shank	127
<i>Pomme Mouseline, Pot Roast Vegetables, Gremolata, Lamb &amp; Mint Sauce</i>	

## ★ FISH & SEAFOOD

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Pan Seared Seabass	112
<i>Herb &amp; Leek Risotto, Semi Dried Tomato, Salsa Verde, Crispy Leeks</i>	
Fish & Chips	107
<i>Thick Cut Chips, Peas, Tartare Sauce</i>	
Pan Roasted Scottish Salmon	112
<i>Summer Greens, Olives, Tarragon Butter Sauce</i>	
Blackened Fresh Market Fish	100
<i>Parsley New Potatoes, Wilted Local Greens, Lime Broth, Aioli</i>	
Mirin & Soy Glazed Local Barracuda	100
<i>Sautéed Potatoes, Chargrilled Vegetables, Sesame Ginger Sauce</i>	
Thai Spiced Seafood Stew	132
<i>Jumbo Shrimp, Scallops, Calamari, Salmon, Mussels &amp; Local Fish, Roasted Peanuts, Basmati &amp; Wild Rice, Green Curry Sauce</i>	

## ★ LAST BUT NOT LEAST

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Crab & Prawn Linguini	102
<i>Spring onions, Red Chilli, Parsley, Chives and Garlic Butter, Lemon</i>	
Vegetable Thai Spiced Green Curry (v)	88
<i>Hearts of Palm, Eggplant, Fresh Herbs, Crushed Peanuts, Jasmine Rice</i>	
Zucchini & Aubergine Cannelloni (v)	88
<i>Garlicky Tomato Sauce, Pan Roasted Tofu, Herb Crumb</i>	

## ★ SIDES

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Roasted Broccoli	31
<i>Garlic, Soy Sauce and Sesame</i>	
Honey Glazed Carrots	31
<i>Cumin</i>	
Truffled Mac N Cheese	36
<i>Crispy Bread Crumbs</i>	
Truffle & Parmesan Fries	36
<i>Black Truffle, Aged Parmesan</i>	
Leaves & Parmesan Salad	31
<i>Olive Oil Vinaigrette</i>	
Thick Cut Chips	31
Garlic Mashed Potatoes	31