



STARTERS

Today's Soup	49
Coconut Crusted Jumbo Shrimp	72
<i>Mango & Lime Chili Sauce</i>	
Pan Roasted Scallops	78
<i>Herb Risotto, Asparagus, Lemon, Citrus Dressing</i>	
Boston Lump Crab Cake	74
<i>Sweetcorn Salsa</i>	
Moules Marinière	72
<i>Mussels, White Wine, Garlic, Herbs, Cream</i>	
Carpaccio of Pure Black Angus Beef Fillet	68
<i>Mushrooms, Aged Parmesan, Olive Oil</i>	
Sesame Crusted Rare Tuna	69
<i>Mango, Papaya, Wakami Seaweed,</i>	
<i>Wasabi Mayonnaise, Radish, Ponzu Dressing</i>	
Beetroot Salad	59
<i>Gorgonzola, Apple, Celery, Herb Salad, Walnut Dressing</i>	
Chef's Caesar Salad	59
<i>Romaine, Kale, Sun-dried Tomatoes, Bacon, Anchovies,</i>	
<i>Parmesan, Croutons</i>	
Lone Star Kale & Goat's Cheese Salad	59
<i>Sweet Potato Crisps, Quinoa, Honey Roasted Vegetables,</i>	
<i>Toasted Almond and Pumpkin Seeds, Orange & Maple Dressing</i>	



LONE STAR CLASSICS

Shepherd's Pie	100
<i>Slow Cooked Mince Lamb with Peas & Carrots,</i>	
<i>Potatoes, Rich Lamb Gravy</i>	
Shredded Duck	106
<i>Pancakes, Cucumbers, Local Spring Onions, Hoisin Sauce</i>	
Lone Star Chicken Tikka Masala Curry	104
<i>Basmati Rice, Poppadoms, Mango Chutney & Raita</i>	
Prawn Thai Green Curry	108
<i>Coconut Rice, Coriander</i>	

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY REQUIREMENTS.

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

7oz Black Angus Beef Fillet & Short Rib	160
Garlic Mashed Potatoes, Balsamic Onions, Spinach, Carrot Puree, Red Wine Reduction	
10oz Black Angus Rib Eye	150
Roasted Cherry Tomatoes, Thick Cut Chips. Choice of Sauce: Peppercorn, Béarnaise, Chimichurri	
Jerk Pork	125
Sweet Potato, Cabbage, Kale, Apple & Juniper Berry Sauce	
Pot Roasted Chicken Breast	104
Braised Vegetables, Cauliflower Puree, Truffle Jus	
Herb Crusted Lamb Rack	132
Squash Puree, Broccoli, Rosemary Jus	

★ FISH & SEAFOOD

Pan Seared Seabass	118
Herb & Leek Risotto, Semi Dried Tomato, Salsa Verde, Crispy Leeks	
Fish & Chips	112
Thick Cut Chips, Peas, Tartare Sauce	
Pan Roasted Scottish Salmon	118
Summer Greens, Olives, Tarragon Butter Sauce	
Blackened Fresh Market Fish	105
Parsley New Potatoes, Wilted Local Greens, Lime Broth, Aioli	
Mirin & Soy Glazed Local Barracuda	105
Sautéed Potatoes, Char-grilled Vegetables, Sesame Ginger Sauce	
Thai Spiced Seafood Stew	145
Jumbo Shrimp, Scallops, Calamari, Salmon, Mussels & Local Fish, Roasted Peanuts, Basmati & Wild Rice, Green Curry Sauce	

★ LAST BUT NOT LEAST

Crab & Prawn Linguine	105
Spring Onions, Red Chilli, Parsley, Chive, Garlic Butter	
Vegetable Thai Spiced Green Curry (v)	92
Hearts of Palm, Eggplant, Herbs, Crushed Peanuts, Jasmine Rice	
Zucchini & Aubergine Cannelloni (v)	92
Tomato Sauce, Pan Roasted Tofu, Herb Crumb	

★ SIDES

Roasted Broccoli	Soy Sauce, Sesame	33
Honey Glazed Carrots	Cumin	32
Truffle Mac N Cheese	Crispy Bread Crumbs	36
Truffle & Parmesan Fries	Black Truffle, Aged Parmesan	38
Leaves & Parmesan Salad	Olive Oil Vinaigrette	32
Thick Cut Chips		32
Butter Roasted Potatoes		32
Pan Roasted Mushrooms	Aged Parmesan	32