

★ STARTERS

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

★ LONE STAR CLASSICS

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

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 190
Garlic Mashed Potatoes, Balsamic Onions, Spinach, Carrot Puree, Red Wine Reduction

10oz Black Angus Rib Eye 160
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