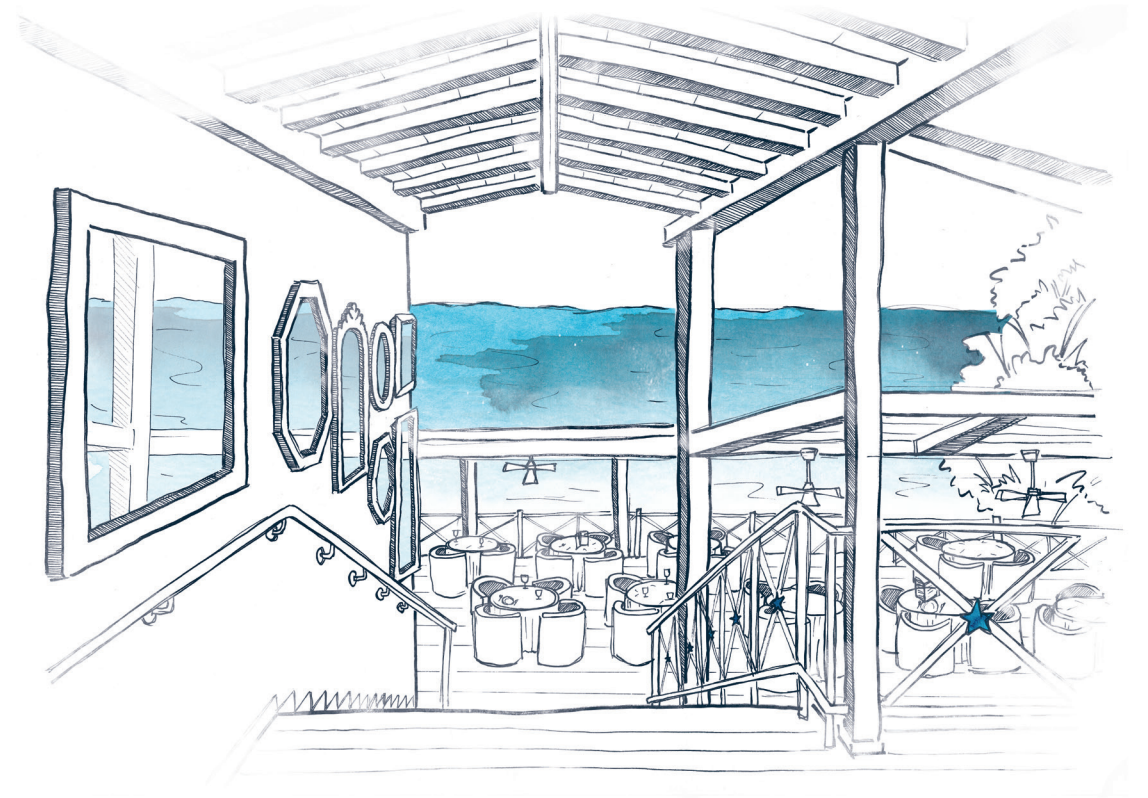




★ STARTERS ★

Today's Soup	49
Coconut Crusted Jumbo Shrimp	76
Mango & Lime Chilli Sauce	
Pan Roasted Scallops	82
Herb Risotto, Asparagus, Lemon, Citrus Dressing	
Boston Lump Crab Cake	78
Sweetcorn Salsa	
Moules Marinière	76
Mussels, White Wine, Garlic, Herbs, Cream	
Carpaccio of Pure Black Angus Beef Fillet	72
Mushrooms, Aged Parmesan, Olive Oil	
Sesame Crusted Rare Tuna	72
Mango, Papaya, Wakami Seaweed, Wasabi Mayonnaise, Radish, Ponzu Dressing	
Beetroot Salad	62
Gorgonzola, Apple, Celery, Herb Salad, Walnut Dressing	
Chef's Caesar Salad	62
Romaine, Kale, Sun-dried Tomatoes, Bacon, Anchovies, Parmesan, Croutons	
Lone Star Kale & Goat's Cheese Salad	62
Sweet Potato Crisps, Quinoa, Honey Roasted Vegetables, Toasted Almond and Pumpkin Seeds, Orange & Maple Dressing	

★ MEAT ★

7oz Black Angus Beef Fillet & Short Rib	190
Garlic Mashed Potatoes, Balsamic Onions, Spinach, Carrot Purée, Red Wine Reduction	
10oz Black Angus Rib Eye	170
Roasted Cherry Tomatoes, Thick Cut Chips. Choice of Sauce: Peppercorn, Béarnaise, Chimichurri	
Jerk Pork	130
Sweet Potato, Cabbage, Kale, Apple & Juniper Berry Sauce	
Pot Roasted Chicken Breast	110
Braised Vegetables, Cauliflower Purée, Truffle Jus	
Herb Crusted Lamb Rack	140
Squash Purée, Broccoli, Rosemary Jus	

★ VEGETARIAN ★

Vegetable Thai Spiced Green Curry (v)	98
Hearts of Palm, Eggplant, Herbs, Crushed Peanuts, Jasmine Rice	
Mushroom Rigatoni (v)	98
Mushroom and Tomato Ragu, Eggplant Purée, Basil Essence	

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.

★ FISH & SEAFOOD ★

Pan Seared Seabass	125
Herb & Leek Risotto, Semi Dried Tomato, Salsa Verde, Crispy Leeks	
Fish & Chips	120
Thick Cut Chips, Peas, Tartare Sauce	
Pan Roasted Scottish Salmon	125
Summer Greens, Olives, Tarragon Butter Sauce	
Fresh Market Fish	110
Parsley New Potatoes, Wilted Local Greens, Lime Broth, Aioli	
Thai Spiced Seafood Stew	155
Jumbo Shrimp, Scallops, Calamari, Salmon, Mussels & Local Fish, Roasted Peanuts, Basmati & Wild Rice, Green Curry Sauce	
Crab & Prawn Linguine	110
Spring Onions, Red Chilli, Parsley, Chive, Garlic Butter	

★ SIDES ★

Roasted Broccoli	33
Soy Sauce, Sesame	
Honey Glazed Carrots	33
With Cumin	
Truffle Mac N Cheese	38
With Crispy Bread Crumbs	
Truffle & Parmesan Fries	42
With Black Truffle, Aged Parmesan	
Leaves & Parmesan Salad	34
With Olive Oil Vinaigrette	
Thick Cut Chips	34
Butter Roasted Potatoes	34
Pan Roasted Mushrooms	34
With Aged Parmesan	

★ LONE STAR CLASSICS ★

Shepherd's Pie	105	Lone Star Chicken Tikka Masala Curry	110
Slow Cooked Mince Lamb with Peas & Carrots, Potatoes, Rich Lamb Gravy		Basmati Rice, Poppadoms, Mango Chutney & Raita	
Shredded Duck	112	Prawn Thai Green Curry	114
Pancakes, Cucumbers, Local Spring Onions, Hoisin Sauce		Coconut Rice, Coriander	