JAMAICA INN

Dinner Menu

Appetizers

NATIVE VINE RIPE TOMATO & MOZZARELLA DI BUFALA
On Organic Rocket Leaves Lettuce drizzled with Aceto Balsamic and Sweet Basil Pesto US$ 13.50

COCONUT SHRIMP
Crispy fried Jamaican Shrimp coated in freshly grated Coconut with a Wild Orange Pepper Jelly Dip and Crispy Rice Noodles US$13.50

Chilled & Hot Soup

CHILLED WHITE PEACH AND GOAT CHEESE SOUP
Enhanced with Fresh Black Mint US$7.50

IRISH AND SWEET POTATO-SMOKED HAM SOUP
Infused Oregano, Caraway Seeds and Garlic US$7.50

Salad

MESCULIN LETTUCE WITH, CELERY, PECAN NUT GORGONZOLA CHEESE SALAD
Dressed with Aged Port Wine Dressing US$ 12.50

MARKET SALAD
Crunchy Iceberg Lettuce tosses with Bell Peppers, Cucumber, Tomato and White Onion, Served with Herb or Balsamic Vinaigrette US $10.00

Main Course

FETTUCCINI PASTA
With Sautéed Chicken Breast Strips and Wild Mushroom al a crème US$21.50

CARIBBEAN SEAFOOD RAGOUT IN PUFF PASTRY VOL-AU-VENT
Shrimps, Bay Scallops, Mussels & Fresh Local Fish in a Collier Garden Herb White Wine Sauce US$35.50

CRISPY PAN FRIED MUSCOVY DUCK BREAST
With Local Wild Ginger-Passion Fruit Glaze US $37.50

GRILLED BLACK ANGUS ENTRECOTE STEAK "BREZILIENNE"
Dressed with Sautéed Heart of Palm and Herb Butter Sauce US$37.50

From our Charcoal Grill

GRILLED CATCH OF TODAY WITH CLARIFIED LEMON GRASS BUTTER
Your choice of: Jerk, Blackened or Grilled. Please ask your Waiter for today's Fish. US$37.50

GRILLED JUMBO SHRIMP
Grilled Shrimp served with Black Beans, Wild Mushroom Sauce US$34.50

Vegetarian Main Course

NAVRATAN KORMA INDIAN FRUITY VEGETABLE CURRY "NINE JEWELS"
Set in Basmati Rice infused with Cardamom and Black Mustard Seeds US $19.50

Please note that a 10% Government Tax and 15% Service Charge will be added to your bill