

JAMAICA INN

Soups	SPECIALTY SOUP OF THE DAY (Please ask your waiter for today's special creation)		
	CHILLED LOCAL PLUM Topped with pesto croutons	TOMATO VEGETABLE GAZPACHO	8
Light Bites	THE INN'S NACHO PLATE Crispy sweet potato and plantain chips topped with a spicy pepper jack and cheddar cheese sauce with scallions, onion and hot pepper flakes		<i>11</i>
	CRISPY TRIPLE PEPPERED BABY CALAMARI Nestled on mesclun, accompanied by roasted garlic aioli, spicy tomato and tangy ponzu sauces		<i>15</i>
	SEASONAL FRUIT & CHEESE PLATE Assorted cheese, fresh fruits and toasted nuts served with fresh baked baguettes or melba toast		16
	CHICK PEA HUMMUS AND TZATZIKI-YOGHURT DIPS Accompanied by kalamata olives, spicy pickled vegetables, grilled pita bread and toasted garlic-herb baguette and crispy root vegetable chips		18
Salads	CHEF'S CAESAR SALAD Romaine lettuce with garlic croutons, bacon bits and shaved parmigiano-reggiano cheese Your choice of:		14
	Grilled jerk chicken breast	add 4	
	Grilled catch of the day	add 6	
	Grilled shrimp kebab	add 6	
	ITALIAN CHICKEN SALAD Marinated chicken breast, grilled and topped with capers and red onion salsa, served with a mixed green salad drizzled with balsamic vinegar and olive oil		17
	SHANTI'S VEGETARIAN DELIGHT Romaine lettuce, sauteed mushrooms, kalamata olives, cherry tomatoes, feta cheese, toasted pine nuts tossed with a herb vinaigrette		17
	JAMAICA INN SHRIMP COCKTAIL Sautéed or tempura tiger shrimp with creamy avocado salsa and papaya-passion fruit samba, dressed with mesclun and crispy tortilla chips		20
	NICOISE SALAD WITH FRESH GRILLED TUNA Grilled fresh tuna, nestled on a mixture of green beans, hardboiled egg, tomato wedges, kalamata olives, anchovies and romaine lettuce, tossed with a ginger garlic vinaigrette		23
Sandwiches	PITA POCKET CHICKEN SALAD SANDWICH Grilled chicken, apple, onion and celery tossed with mayonnaise, mustard and topped with toasted pumpkin seeds		15
	TEDDY'S TRIPLE DECKER GRILLED HAM AND CHEESE An abundance of honey roasted ham and aged cheddar cheese, grilled until golden brown and accompanied by french fries or potato salad		<i>16</i>
	INTERNATIONAL CLUB SANDWICH Triple decker delight overflowing with grilled turkey breast, smoked ham, crisp bacon, fried egg, cheddar cheese, lettuce and tomato served with french fries or potato salad		<i>16</i>

	GRILLED PORTABELLO MUSHROOM BURGER Topped with cheddar cheese, sliced tomato, yellow onion and dill pickle. Accompanied by pineapple raisin coleslaw and french fries or potato salad WARM TORTILLA WRAP Shredded lettuce, diced tomatoes, jalapeno peppers and monterey pepper jack cheese folded in grilled soft flour tortillas served with guacamole, sour cream and tomato salsa Your Choice of:		16
			<i>16</i>
	Assorted grilled vegetables Jerk chicken breast strips Butterflied chili shrimp	add 2 add 4 add 6	
	MEAT SLIDER TRIO Perfectly grilled beef, lamb and pork sli and accompanied by french fries or pot With cheddar cheese	ato salad	18
Pasta	PICKA-PASTA Pasta of the day tossed in vine ripe tom and shaved parmigiano reggiano Add to your Pasta: Assorted grilled vegetables Grilled chicken breast strips	add 2 add 4	16
Jamaican Cuisine	Grilled shrimp add 6 JAMAICAN PATTIES Choice of a Chicken or Beef Patty Flaky pastry filled with curried chicken or spicy mince beef served with a mini mixed greens salad and herb vinaigrette		8
	JAMAICAN BONELESS CURRY GOAT True West Indian curry with wild ginger, garlic, scotch bonnet pepper and root vegetables enhanced with thyme and accompanied by cardamom infused basmati rice		19
	GRILLED SOUTH COAST ESCOVITCH SNAPPER Fresh snapper topped with spicy marinated julienne vegetables served with potato salad		19
	SUBLIME JAMAICA Combination of Jamaica's famous spicy Jerk chicken and Jerk pork loin served with fried ripe plantain and fried bammy		20
Sides	BASMATI RICE Infused with Cardamom PINEAPPLE-RAISIN COLE SLAW FRENCH FRIES HOMEMADE POTATO SALAD		3 3 4 4
Desserts	ICE CREAM DUO Ask your waiter for the flavors of the day CAKE OF THE DAY Ask your waiter for today's scrumptious preparation HOMEMADE BUTTER BREAD PUDDING FUDGE SUNDAE Features oodles of Jamaica Inn's famous fudge		3 4 4 5
	BLUE MOUNTAIN COFFEE or TEA ESPRESSO		<i>4 4</i>
	LATTE or CAPPUCCINO		5

Please note that a 10% Government Tax and a 15% Service Charge will be added to your bill. All prices are quoted in USD.