

# the beachclub

## DINNER MENU

### Starters....

#### Baba Ghanoush \$12

*Creamy Emulsion of Roasted Concentrated Eggplant | Plantain Chips | Focaccia Bread*

#### Cardini's Caesar Salad \$8

*Crisp Romaine | Caesar Dressing | Garlic Croutons | Parmesan Shaving*

#### Add Garlic Prawns \$12

#### Quinoa Salad \$19

*With Vibrant Textures of Grilled Zucchini | Toasted Pumpkin Seed | Shredded Carrot | Radicchio  
Tomato Choka | Feta Cheese*

#### Tomato Mozzarella Salad \$15

*Vine Ripened Tomato Classically Dressed*

*With Basil and a Twist of Peppercorn Dressing Balsamic Glaze*

#### Grape and Goat Cheese Tart \$18

*Sweet and Savory Richness with Herbal Micro Greens | Tamarind Glaze*

#### Golden Seared Cold Water Lump Crab Cake \$16

*Paired with Butter Roasted Garlic Avocado Aioli*

#### Tender Marinated Octopus \$ 24

*In an Exotic Composition of Julienne Lettuce | Roasted Bell Pepper and Soba Noodle*

#### Tuna and Watermelon Tartar \$21

*A Fresh and Intriguing Blend of Capers | Onions | Dijon Mustard | Truffle Oil | Smoked Herring  
Orange Brandy | Focaccia Toast*

#### House Brined Triggerfish \$18

*Thinly Sliced and Elevated with Our Passion fruit Infused Honey Mustard Sauce*

*Cucumber Caviar | Caribbean Roti Chips*

### Pasta and Risotto.....

#### Risotto

*Slow Cooked Creamy Arborio Rice Seasoned with Parmesan and Dry White Wine*

*Paired with Fine Selection of Flavors*

#### Shrimp and Leek Risotto \$34

#### Coconut and Pumpkin Risotto \$32

#### Spaghetti Carbonara \$35

*Pancetta | Egg | Celery | Cream | Parmesan*

#### Salmon Alfredo \$40

*Buckwheat Noodles | Alfredo Sauce | Asparagus | Tomato Chutney*

*Parmesan | Chive Oil*

#### Linguini with Spicy Meatballs \$30

*Velvety Tomato Cream Sauce | Capers | Olives | Herbs | Parmesan Cheese*

#### Penne Prima Vera \$29

*Fresh Assortment of Vegetables | Pesto | Alfredo Sauce*

### Mains.....

#### Slow Stewed Octopus Gumbo \$34

*Traditional Rich Tomato Broth | Peppers | Okra | Taro*

*Mujadara Rice – An Ancient Staple of Rice and Peas Flavored with Roasted Onion*

#### Pan Fried Herb Crusted Mahi Mahi \$34

*Local Sourced Fish Filet Encrusted with Aromatic Herbs | Lemon Butter Sauce*

*Sautéed Vegetables | Mixed Grain Rice*



Vegetarian



Vegan



Gluten Free

All Prices are in US dollars and is subject to 10% Service and 10% Tax.

Please consult a member of our team if you have food allergies

## Mains Cont'd.....

### Prosciutto Wrapped Triggerfish \$33

*Fresh Sautéed Zucchini | Silky Cauliflower Puree | Breadfruit Gnocchi | Truffle Oil  
Tarragon Crème | Salmon Roe and Crisp Seamoss*

### Pork Scallopini \$37

*Pan Fried Pork Tenderloin | Tomato Chutney | Field Vegetables  
Buckwheat Noodles | Blue Cheese Sauce*

### Lemon Pepper Chicken \$33

*Pan Seared Plump Chicken Breast | Zesty Lemon Sauce | Mixed Gratin Rice  
Sautéed Vegetables | Chive Oil*

### Quinoa and Portabella Stew \$33

*Simmered in Tangy Tomato Sauce | Grilled Zucchini | Grilled Cantaloupe  
Fried Okra | Crisp Seamoss | Local Micro Shoots*

### Cajun Spiced Cauliflower Steak \$32

*Cauliflower Puree with Sautéed Asparagus | Mujadera Rice | Chive Oil  
Fresh Tomato Salsa | Cucumber Pearls*

### Sangria Chicken \$36

*Red Wine Marinated Chicken Breast | Sangria Spiced Red Wine Jus | Fresh Fruits  
Sautéed Quinoa | Velvety Cauliflower Puree*

### 6oz Prime Angus Beef Coulotte Steak \$42

*Grilled to your Liking | Basil-Butter Potato | Peppercorn Sauce  
Fried Okra | Seasonal Vegetables*

### The Landings Gourmet Surf N Turf Burger \$23

*Angus Beef | Bacon | Garlic Shrimp | Tomato | Pickles  
Tomato Chutney | French Fries or Fried Breadfruit Gnocchi*

## Beach Club Signature (not included in all inclusive)

### Paella \$42

*Saffron Rice | Calamari | Shrimp | Mussels  
Chicken | Chorizo | Tomato | Olives | Peppers*

### Angus Beef Tenderloin \$59

*6oz Grilled Filet | Seafood Linguini | Buttered Asparagus*

### Cornish Hen in Spiced Yogurt Marinade \$41

*Oven Roasted Breadfruit Gnocchi | Roasted Bell Pepper Jus | Seasonal Medley of Vegetables*

### Salmon and Scallops \$48

*Saffron - Pernod Sauce | Seasoned Rice | Sauteed Asparagus | Cherry Tomatoes | Cauliflower Puree*

### Warm Shrimp Cocktail \$42

*Luscious Jumbo Prawn Sauteed in Garlic Butter | Grilled Cherry Tomato  
Steamed Wild Rice Medley | Shredded Leaf Lettuce | Micro Greens | Tangy Cocktail Sauce*

## Desserts....

### Landings Rich Chocolate Tart \$17

*Green Peppercorn Strawberry Sauce*

### Basil Cheesecake Mousse \$12

*Tomato Jam | Balsamic Reduction*

### Spiced Rum Bread Pudding \$12

*Brown Butter Ice-cream | Orange Chocolate Coulis*

### Tropical Fruit Salad with Mint Syrup \$7

### Apple Crumble \$10

*Sugar Free Ice-Cream*

### Coconut and Raspberry Parfait \$13



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