

# DINNER MENU

#### **STARTERS**

#### **Coconut Shrimp 32**

Crispy coconut-crusted shrimp served with a sweet and spicy mango dipping sauce.

#### Samosas

5 Chicken (\$28) or 5 Vegetable Samosas (\$26) served with sweet chilli sauce

#### Soup of the Day 22

Ask the server for today's choice

#### Fish Cakes 25

Six flavorful balls made with cod fish and local herbs served with our tasty marirose sauce

#### Peppered Calamari 32

Lightly fried calamari, dusted with cracked pepper and served with a zesty lime aioli.

#### **Dover Wings 25**

Six tasty pieces of wings served either Barbecue or Buffalo sauce served with blue cheese dressing

#### Loaded Mac and Cheese 30

Cheesy flavourful cheesy bowl served with either shrimp or bacon baked to perfection



# SALADS

#### **Dover Salad 30**

Local Lettuce, Cucumbers, Tomatoes, Olives, Cranberries, Corn, Drizzled with Feta Cheese + Chicken (\$15) +Fish (\$17) +Shrimp(\$20)

#### Chef's Salad 35

Local Lettuce, Ham, Hardboiled Egg, Cheddar, Cucumbers, Tomatoes, House Dressing topped with grilled chicken breast

#### Caesar Salad 25

Romaine Lettuce, Croutons, Parmesan Cheese (Caesar Salad) + Chicken (\$15) +Fish (\$17) +Shrimp(\$20)

#### SIDES

Grilled Potatoes 10

Fried Plantain 8
Fries 8
Wedges 9

Sweet Potato Fries 10

Vegetable Rice 10

Rice and Peas 10

Coleslaw 6

Please make your server privy to any allergies or special dietary requirements. All prices are quoted in Barbados Dollars and inclusive of all taxes and service charge.



# DINNER MENU

#### ENTREES

# **Grilled Honey-Glazed Salmon 76**

Salmon fillet grilled and glazed with honey served with steamed vegetables and garlic infused mashed potatoes

#### NY Steak 70

Savory, tender steak with vibrant flavors and aromatic herbs served with wine jus and garlic mash

#### **Spicy BBQ Pork Ribs 65**

Savor tender, spicy BBQ pork ribs glazed in smoky sauce, served with wedges and coleslaw

### Bajan Fish Stew 50

A hearty stew made with fresh local fish, tomatoes, onions, and herbs in a light, flavorful broth, served with sweet plantains and rice.

#### **Grilled Chicken Breast with Pinapple Salsa 60**

Juicy grilled chicken breast topped with a fresh pineapple salsa, served with basmati rice and sautéed greens.

#### Pasta 40

Choose either Fettuccine or Penne add your sauce, this can be serve with either grilled, chicken (+15), grilled fish (+17) or Shrimp (+20) served with toasted garlic bread.



# DINNER MENU

#### DESSERTS

#### **Bread Pudding with Caramel Rum Sauce 20**

A traditional pudding served with a rich caramel rum sauce.

#### **Double Chocolate Brownie 20**

Rich chocolate brownie, served with a scoop vanilla ice cream.

#### Classic Cheesecake 18

Creamy cheesecake topped with a cherry and served with whipped cream.

#### Ice cream 16

Two vanilla, Chocolate, Cookies and Cream or Rum Raisin served with Chocolate or Strawberry Sauce



# MENU

# **APPETIZERS**

Pickled Cucumber Salad Dover Tossed Salad Rainbow Coleslaw

# **BEVERAGES**

A glass of Sorrel A glass of Prosecco



Pineapple Glazed Baked Ham Baked Chicken with Herb Stuffing Fried Catch of the Day Old Fashioned Beef Stew

# SIDES

Cheesy Macaroni Pie Scalloped Potatoes Pigeon Peas & Rice Fried Plantain Steamed Vegetables

# **DESSERTS**

Cherry Cheesecake Great Cake served with vanilla ice cream





OPTION#3 \$150 BDS PER PERSON

#### **APPETIZERS**

#### BEVERAGES

Dover Tossed Salad Carnival Potato Salad Rainbow Coleslaw Picked Cucumber

A glass of Sorrel A glass of Prosecco

## ENTREES

Grilled Honey Glazed Salmon
Baked Pineapple Glazed Ham
Pepper-pot Stew
Baked Chicken with herb stuffing

# SIDES

Cheesy Macaroni Pie Sweet Potato Pie Pigeon Peas & Rice Jug Jug Pickled Breadfruit Fried Plantain Steamed Vegetables

# **DESSERTS**

Bread Pudding with a caramel rum sauce Chocolate Brownie Great Cake All served with vanilla ice cream

