







DINNER

ROOM SERVICE

APPETIZERS

Spicy Stuffed Crab Back
Flaky Crab Meat • Garlic Butter •
Spicy Chopped Slaw

\$15

Jerked Chicken Confit
Jerk Chicken • Sweet Potato Tostones •
Lime Pepper Jelly

\$13

SOUPS

Signature *Lobster Bisque \$13
Flavorful Lobster Broth • Cream • Brandy •
Morsels of lobster

Cream of Broad Bean (v) \$8
Coconut Cream • Vegetable Broth •
Broad Bean Purée • Radishes

SALADS

Classic Terra Nova Caesar Salad \$12 Romaine Hearts • Caesar Dressing • Crostini • Anchovy • Parmesan

Blue Mountain Garden Salad Fresh Mountain Greens • Cucumbers • Hazelnut Brittle • Tomatoes • Seasonal Fruit Dressings

ADD:

Avocado or Bacon +\$3 | Grilled Chicken +\$6
Grilled Shrimp +\$10
Dill & Peppercorn Grilled Salmon +\$12
Grilled *Lobster +\$16 | Grilled Filet Mignon +\$18

PASTA & MORE

Chicken Penne Nova \$25
Grilled Chicken • Sun Dried Tomatoes •
Olives • White Wine Sauce • Fresh Rosemary

Mushroom & Spinach Risotto (vg) \$24 Arborio Rice • Mushrooms • Spinach • Parmesan • Lemon Juice

ENTRÉES (LAND)

Jamaican Braised Oxtail \$29
Tender Oxtail • Jamaican Spices • Rich Gravy

French Marinated \$23
Chicken Quarter
Grilled Quarter of Chicken • Creamy Spinach
Sauce • Parmesan Crisp

Terra Nova Beef Burger
Charred Grilled Filet Mignon • Cheddar
Cheese • Mushrooms & Onions •
Lettuce & Tomatoes

(Each dish accompanied by your choice of 2 sides)

ENTRÉES (SEA)

Marinated Grilled Salmon
Pacific Salmon • Dill & Peppercorn
Marinade • Lemon & Caper Buerre Blanc

Jamaican Curried Shrimp \$30
Sautéed Jumbo Shrimps • Jamaican
Spices • Bell Peppers and Onions • Curry Sauce

Jamaican Style \$25
Steamed Snapper
Snapper Fillet • Fish Bouillon • Okra

(Each dish accompanied by your choice of 2 sides)

SIDES

Truffle Mac & Cheese (+\$3)
Herbed Garlic Broccoli (+\$1)
Pan Roasted Root Vegetables
Exotic Greens with Seasonal Fruit Vinaigrette
Roasted Garlic Mashed Potatoes
Rice and Peas
Jasmine Rice
Cauliflower Parmigiana
Seasoned Fries

(v) - Vegan (vg) - Vegetarian