

## DINNER TAKEOUT

### APPETIZERS

Spiced Marlin and Melba \$2,600 Caribbean Marlin Slices • Marlin Ceviche • Cream Cheese • Fruit Salsa • Melba toast • Lime and Balsamic Vinaigrette

Spicy Crab Cakes
Flaky Crab Meat • Garlic Butter •
Spicy Chopped Slaw
\$2,100

Jerked Chicken Confit

Jerk Chicken • Sweet Potato Tostones •

Lime Pepper Jelly

\$1,800

### SOUPS

Cream of Broad Bean (v) \$1,100 Coconut Cream • Vegetable Broth • Broad Bean Purée • Radishes

Honey Roasted Pumpkin Soup \$700 w/ Garlic Bread Pumpkin Purée • Flavorful Chicken Broth • Honey • Cream • Cumin

### SALADS

Classic Terra Nova Caesar Salad \$1,700 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 +\$400 | Grilled Chicken +\$800 Grilled Shrimp +\$1,400 Dill & Peppercorn Grilled Salmon +\$1,700 Grilled Lobster +\$2,300 | Grilled Filet Mignon +\$2,600

### PASTAS & MORE

Light Cream Sauce • Fresh Basil

Parmesan • Lemon Juice

Shrimp Penne Nova
Sautéed Shrimps • Capers • Penne Pasta • \$4,200

Chicken Penne Nova \$3,600 Grilled Chicken • Sun Dried Tomatoes •

Olives • White Wine Sauce • Fresh Rosemary

Black Bean & Lime Salsa • Grilled Vegetables

Scotch Bonnet Polenta (v) \$3,400 Char-Grilled Polenta Cake • Seasoned Spinach • Roasted Pumpkin • Garlic and Ginger Glaze •

Mushroom & Spinach Risotto (vg) \$3,400
Arborio Rice • Mushrooms • Spinach •

(v) - Vegan (vg) - Vegetarian

Order by Telephone ONLY: 876-926-2211. Prices quoted in JMD. Fish may contain bones. Please advise your server of any allergies. \*All prices quoted attract 10% Taxes & 10% Service Charge



# DINNER TAKEOUT

## ENTRÉES (LAND)

Regency Filet Mignon
Grilled Prime Beef Filet •
Sautéed Mushrooms • Béarnaise Sauce •
Garlic Mashed Potatoes • Exotic Greens

Rack of Lamb
New Zealand Lamb Rack • Rosemary &
Garlic Marinade • Blue Berry & Mint au jus •
Garlic Mashed Potatoes • Exotic Greens

Jamaican Braised Oxtail \$3,900
Tender Oxtail • Jamaican Spices •
Jasmine Rice • Exotic Greens

French Marinated \$3,000 Chicken Quarter Grilled Quarter of Chicken • Creamy Spinach

Sauce • Parmesan Crisp • Jasmine Rice • Pan Roasted Root Vegetables

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

## ENTRÉES (SEA)

Lobster Thermidor Classique \$6,700

Tender Lobster Morsels • Béchamel Sauce • Caramelized Onions • Mushrooms • Jasmine Rice • Herbed Garlic Broccoli

Marinated Grilled Salmon \$4,000

Pacific Salmon • Dill & Peppercorn Marinade • Lemon & Caper Buerre Blanc • Toasted Coconut Saffron Rice • Exotic Greens

Jamaican Curried Shrimp \$4,000

Sautéed Jumbo Shrimps • Jamaican Spices • Bell Peppers & Onions • Curry Sauce • Jasmine Rice • Pan Roasted Root Vegetables

Jamaican Style Steamed Snapper

Snapper Fillet • Fish Bouillon • Okra • Jasmine Rice • Exotic Greens

## ADDITIONAL SIDES

Truffle Mac & Cheese	\$900
Truffle Fries	\$800
Herbed Garlic Broccoli	\$800
Pan Roasted Root Vegetables	\$500
Cinnamon Butter Sweet Potato Croquette	\$500
Roasted Garlic Mashed Potatoes	\$500
Exotic Greens with Seasonal Fruit Vinaigrette	\$500
Toasted Coconut Saffron Rice	\$500
Rice and Peas	\$500
Cauliflower Parmigiana	\$500
Jasmine Rice	\$400
Seasoned Fries	\$400

### DESSERT

Chocolate Mousse Cake \$1,000
Decadent Chocolate Cake • Chocolate Mouse
Quenelle • Hazelnut Brittle Crumb •
Chocolate Dust

Hampden Rum Cake \$1,000 Rich Rum-Infused Cake • White Chocolate Mousse • Pineapple Coulis

Terra Nova Cheese Cake \$1,000 Classic Cheese Cake • Fruit Compote • Coconut Gizzada Crumb

Bread & Butter Pudding \$900 Fresh Fruit • Brown Sugar Cinnamon Cashew

\$3,300