

Boujee



brunch

JUMP STARTERS

Cup Of Soup \$65

Ask your server

Fruit Platter \$70

A refreshing medley of seasonal fruit.

Bread Bowl \$65

An assortment of freshly baked breads and bakes served with herbed butter.

GET YOUR EGGS ON

Create Your Omelette \$95

(Choose 3 ingredients)

Ham, Bacon, Tomatoes, Onions, Peppers, Mushrooms, Cheese

Two Eggs Any Style \$65

Served with your choice of bread, bake or Sada and any two ingredients -
* Ham, Bacon, Tomatoes, Onions, Peppers, Mushrooms, Cheese *

CUP OF JOE CLASSICS

Taste Of 'Trinbago' \$85

Tomato Choka, Baigan (Melongene)
Choka, Saltfish Buljol served with fried bakes or Sada.

Cup Of Joe Platter \$275

Striploin Steak topped with a sunny side up egg and
grilled tomatoes served with mushrooms and breakfast potatoes.

Pavilion Pancake Trio \$110

Your choice of Saltfish Pancakes, Pepper Jelly
Pancakes or Pumpkin Pancakes, stacked and served butter with syrup.

SANDWICH SHOWCASE

Stuffed Roasted Veggie Bun \$95

A mixture of roasted Vegetables layered, stuffed in a
freshly baked bun and topped with feta (optional).

Meaty Joe \$120

Ham, Turkey, Bacon topped with lettuce, Balsamic onions,
spicy mayo and slathered with melted cheese on Ciabatta bread.

Jumbo Shrimp Roll \$135

Spicy Jumbo Shrimp sauteed in
garlic butter, served up on a freshly baked roll.

MAIN ENTREES

Stuffed 'Drunken' Chicken \$150

Locally seasoned Chicken Breast stuffed with sauteed plantains, onions, garlic,
pimento peppers, chadon beni and infused with dark rum and seared to perfection.

Coffee Roasted Beef and Polenta \$190

Sirloin beef slow roasted in a strong coffee brew until fork tender and served on a
bed of creamy, cheesy Polenta and topped with beef Jus.

Classic Beef Lasagna \$160

Layers of Lasagna love, coddled with bechamel sauce and our
lip-smacking meat sauce, served with mixed green salad and garlic bread.

Salmon Caponata \$195

Seared Salmon served on a bed of olives, capers and raisins tossed
in a rich hearty tomato sauce infused with Mediterranean flavours.

Chilli 'Choka' Shrimp Pasta \$195

Jumbo Shrimp and Linguini tossed in
a Spicy Roasted Tomato sauce called a 'Choka'.

EXTRA

Two eggs (any style) \$35

Pork Sausage \$40
Mushrooms \$40

Bacon \$40
Tomato Choka \$35

Baigan Choka \$35
Saltfish Buljol \$45

Stonehaven Signature Salad \$70

Mixed Greens, Tomatoes, Cucumbers, Red onions, Cranberries, Almonds, Feta
ADD ONS - * CHICKEN \$60 * SHRIMP \$90 * SALMON \$95

Cocktail

MENU

Signature Concoctions

Mojito Madness \$65

White rum, Lime, Mint Leaves, Seasonal Fruits

Margarita Fun and Flavours \$65

Tequila, Triple sec, Lime, Seasonal Flavours

Deep Blue Sea \$65

Amaretto, White Rum, Orange Juice, Blue Curacao

Rocking Rum Punch \$65

White rum, Dark rum, Lime, Orange, Pineapple, Bitters

Old Fashioned \$65

Scotch, Bitters, Sugar

Cup Of Joe Classic \$75

Hennessy, Amaretto, Coffee Liqueur, Baileys

Rainbow Surprise \$65

Grenadine, Orange juice, Vodka/White Rum, Blue Curacao

Salt Prune Chow Shot \$45

Salt Prunes seasoned and soaked in our secret concoction of liquor

Classics

Martini \$75

Vodka/Gin, Vermouth, Olives, Lime

Cosmopolitan \$75

Vodka, Orange Liqueur, Lime, Cranberry

Tom Collins \$75

Gin, Lime, Triple Sec, Soda

Long Island Iced Tea \$75

White Rum, Vodka, Gin, Tequila, Triple Sec, Lime juice, Coke

Negroni \$75

Gin, Campari, Vermouth

Daiquiri \$75

Rum, Triple Sec, (Mango, Strawberry, Passion Fruit)

Pina Colada \$75

White Rum, Pineapple, Coconut Cream

Whiskey Sour \$75

Scotch, Triple Sec, Lime, Bitters

Amaretto Sour \$75

Amaretto, Triple Sec, Lime

MudSlide \$75

Baileys, Triple Sec, Coffee Liqueur, Chocolate Ice Cream





Dinner

6:00pm – 10:00pm

MENU

Soup of the Day - \$75

Ask your server

ENTRÉES

*** All entrees are served with a side of your choice ***

Catch of the Day - \$195

Fish filets brushed with our curry infused butter, roasted to flaky perfection.

---- OR ----

Fish Fillets seasoned and roasted to perfection & brushed with Chadon Beni butter sauce

Pepper Jelly Salmon with a Tropical Salsa - \$225

A fillet of pink salmon seared and slathered with a sweet and spicy jelly and served with our tropical salsa

Roasted Half Chicken in a Mushroom Beurre Blanc - \$190

Chicken seasoned, seared, and slathered in a luxurious, creamy mushroom sauce, infused with white wine, and braised slowly until moist and tender

Prime Striploin Steak - \$295

12 oz Striploin topped with cognac roasted garlic butter and Chadon Beni Chimichurri

Rosemary and Garlic Crusted Lamb Chops - \$325

Tender Lamb Chops lightly breaded with our Rosemary Garlic crust, seared to your likeness and served with our Chadon Beni Chimichurri

Grilled Lobster Tail - \$495

Luscious Lobster brushed with Herb and Garlic Butter and grilled to mouth watering perfection.

ON THE SIDE

Herbed Basmati Rice - \$65

Creamy Mashed Potatoes - \$60

Parmesan Fries - \$45

Creamed Patchoi - \$65

Sauteed Vegetables - \$70

Garlic Bread \$40

Mixed Green Salad - \$60

Classic Cole Slaw - \$60

Signature Salad - \$75

Mixed greens, Tomatoes, Cucumbers,

Red Onions, Feta, Cranberries, Silvered Almonds

ADD ... * CHICKEN \$60 * SHRIMP \$90 * SALMON \$95

Pasta Party - \$90

Create your own pasta

Linguine tossed with your choice of sauce -

*Chunky Marinara *Herb and Garlic *Alfredo

ADD ONS * CHICKEN \$60 * SHRIMP \$85 * SALMON \$95



Sweet Endings

Share a Scoop - \$65

A duo of delectable homemade ice cream flavors

Sweet T&T - \$65

Sweet Bread, Cassava Pone and Banana Bread
Served with our homemade seasonal jam.

Share a Slice - \$75

Choose a heavenly slice

*Cheesecake

*Chocolate Layer Mousse Cake

*Carrot Cake

Share a Cup - \$75

Chocolate Brownie Sundae

---- OR ----

Ginger Crumble Sundae

Sorbet Sampler

Ask your server about available flavours

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Tipsy Tapas

12:00pm – 10:00pm

Tomato & Ochro

Bruschetta - \$70

Our local twist on the classic bruschetta

Fish Poppers - \$75

Locally seasoned fish bites, lightly breaded and fried, served with Creamy Garlic Feta or Tamarind Chutney

Sweet Potato

Surprise - \$75

Seasoned sweet potato, mashed and stuffed with saltfish buljol; rolled, breaded and fried for that perfect sweet and salty bite

Island Chicken Skewers with Creamy Chutney - \$80

Chunks of chicken, skewered and grilled, served with our classic creamy chutney sauce

Meatballs in Red Wine

BBQ Sauce - \$110

Meatballs baked, tossed, and soaked in a hearty red wine infused BBQ sauce

Broiled Garlic and Herb Shrimp - \$120

Jumbo shrimp soaking in a garlic infused olive oil bath with a hint of rosemary

Shrimp and Pineapple Chow - \$125

Chunks of juicy pineapple and cucumber seasoned with herbs, garlic and lime juice and gently tossed with poached jumbo shrimp

BBQ Pork Spareribs - \$115

Pork ribs slow cooked to perfection and served with our classic slaw
Served two ways
- Red Wine BBQ or Spicy Jalapeno

Salmon Cakes - \$95

Chunky Salmon patties lightly seasoned, sauteed and served with our Classic Creamy dressing

Cup of Joe Classics

'Dougla' Bolognese - \$170

A spicy twist on a classic Italian Meat sauce, infused with subtle Indian spices on a bed of linguini, topped with a cooling slaw

Chili 'Choka' Shrimp - \$215

Sumptuous, Sizzling Shrimp nestled in a Roasted Tomato Sauce called a 'Choka' and served with Basmati rice

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