

LEEWARD YACHT CLUB DINNER MENU

STARTERS

Seafood chowder – sautéed conch, fish, roasted sweet corn, crispy shallots, jalapeño and cheddar corn bread 12.5

Sautéed Calamari - tender calamari, roasted cherry tomatoes, fresh herbs and smoke garlic confit 12

Line caught fish ceviche – fisherman fresh catch, Coconut, lime, coriander, and Cajun dusted plantain 14

Eden Caesar salad – locally grown romaine lettuce, baby rocket, Anchovy dressing, parmesan, herbed croutons 8 (sm) 14 (lg)

Add chicken 8 Add fish 10 Add Shrimp 12

Baby Green salad – hand picked mixed lettuce, English cucumber, roasted tomatoes, crushed feta, candied walnuts, mango, citrus and ginger dressing 10(sm) 16 (lg)

Add chicken 8 Add fish 10 Add Shrimp 12

Blacken Conch - charred Fox Town conch, Jalapeno , lemon Aioli, mango, mint relish and charred lime 12

MAINS

Smoked wahoo and lump crab tortellini – cedar smoked wahoo, sweet lump crab, handmade pasta, basil, tomato and vodka cream 22

Lobster and truffle mac- sautéed lobster, truffle cream sauce, tarragon, sharp cheddar 24

Roasted Grouper – local grouper, pickled beet, beet veloute, grilled lemon and pea shoots 26

Cinnamon braised Lamb shank- sautéed beans, chorizo and polenta cake 27

Grilled rib eyesteak – 14 Oz Angus steak, roasted sweet garlic, truffle whipped potato, rosemary and sundried tomato butter 36

SIDES

Sweet potato fries 5

Parmesan truffle fries 6

Whipped potatoes 5

Sauté cabbage, sautéed onion, chorizo 6

SWEET SUMTIN

Deconstructed key lime pie – torched meringue 8

Guava cheese cake – candied ginger, dark rum, vanilla cream 10

Warm chocolate cake – chocolate ganache, basil finger pepper cream 12

ICE CREAM AND SORBETS 6

Kindly ask servers for available flavours

15% Gratuities Will Be Added To Parties Of 6 Or More

7.5% Vat Added To Each Check

Chef Demeko Saunders, Executive Chef