# **LUNCH MENU**

Appetizers and Salads		Burgers and Sandwiches	
BVI Conch Fritters	<b>\$19</b>	( All burgers and sandwiches are served with French fries )	PLAY HARD,
A mix of BVI conch, onion, bell pepper & local beer served with sweet chili dip		Beef Burger 8oz Prime Angus beef patty, caramelized	\$24
Crispy Coconut Shrimp  Deep-fried coconut flake breaded	\$19	onions, tomato, lettuce & kosher pickles  Impossible Vegan Burger	<b>\$26</b>
shrimp served with a passionfruit dipping sauce		Vegan patty, caramelized onions, tomato, lettuce & kosher pickles	
Corn Flake Chicken Wings  Deep-fried corn flake breaded chicken wings served with your choice of:  Buffalo dressing (hot sauce & spicy cilantro), Lemon pepper butter sauce,	\$18	Fish Tacos Blackened mahi-mahi, coconut mixed sweetcorn, pineapple salsa, jalapeno cilantro sauce & flour tortillas	\$24
BBQ sauce or Blue cheese sauce		Pulled Chicken Sandwich	\$22
Salmon Tartare Yuzu and pink peppercorn marinated salmon, pineapple chutney, avocado	\$19	Jerk chicken leg, honey & mustard coleslaw and pickled jalapenos	
cream & tortilla chips		Add to your burger American cheddar or Mushrooms \$ 2	
'Yober' Soup	<b>\$15</b>	Bacon \$ 3	
Creamy yoghurt mixed with locally- grown cucumber, roasted sweetcorn & jalapeno oil (served cold)		Mains	
Caesar Salad	\$19	Beef Lasagna	\$27
Grilled Romaine lettuce, croutons, homemade Caesar dressing, crispy		Classic beef ragu, mozzarella cheese, bechamel sauce & Parmesan cheese	
bacon & shaved Parmesan Add on: Blackened shrimp \$ 14 or Grilled chicken breast \$ 9		Steak Frites 10oz NY Striploin steak, truffled fries,	\$44
Sugarcane Signature Salad	\$19	sauteed vegetables with your choice of: Mushroom sauce or chimichurri sauce	
Marinated watermelon, smoked ham,		Creole-style Snapper	\$37
Feta cheese & pistachio citronette		Grilled jerk snapper fillet, jasmine rice,	* -
Garden Salad	\$18	sauteed vegetables & coconut Creole sauce	
Baby spinach and artisanal lettuce,		Sauce	Φ0.4
shredded carrots, cherry tomatoes and red onions with balsamic vinegar		Alfredo Pasta	\$24
dressing		Classic Alfredo creamy sauce with linguine pasta	
		Add on: Blackened shrimp \$ 14 or Grilled	



chicken breast \$9

# **LUNCH MENU**

Pizza		Kids Menu	
Margherita Pizza	\$19	Chicken Fingers	<b>\$15</b>
Homemade marinara sauce, sliced tomato. basil sauce & mozzarella cheese		Fish Fingers	<b>\$15</b>
Seafood Pizza	\$27	Pasta Marinara	\$12
Creamy garlic sauce, red onion, shrimp, mahi-mahi, mussels, basil sauce & mozzarella cheese		Pasta Alfredo	\$12
Meat lovers Pizza	\$25	Sides	
Homemade marinara sauce, pepperoni, meatballs, Italian sausage & mozzarella cheese		Mashed Potatoes	\$6
	\$20	Sauteed Vegetables	<b>\$9</b>
Pepperoni Pizza Homemade marinara sauce, pepperoni & mozzarella cheese	\$20	Jasmine Rice	\$7
Island Pizza	\$24	Cassava Fries	\$6
Homemade marinara sauce, grilled chicken, pineapple, American bacon,	\$24	Plantain Mangu	\$7
bell peppers & mozzarella cheese		Garlic Bread	<b>\$6</b>
Vegetarian Pizza Homemade marinara sauce, onion, black	\$22	French Fries	\$6
olives, tomatoes, bell peppers, mushrooms & mozzarella cheese		<b>Sweet Potato Fries</b>	\$6
Cheese Pizza Homemade marinara sauce & mozzarella cheese	\$18	Truffle Fries	\$8
		Desserts	
		Sea Salted Cookies  Baked to order and served with Vanilla ice cream	\$12
		<b>Key Lime Pie</b> Sugar meringue and berry coulis	\$12
		Pina Colada Cheesecake	\$12



# **DINNER MENU (served from 5:30 pm)**

\$24

\$37

\$45

\$39

\$42

\$12

## **Mains**

### Homemade Shrimp & Ricotta Ravioli

Served with creamy bisque sauce and sauteed spinach



# Ginger & Lemongrass Pumpkin

Served with croutons and a balsamic glaze

#### Pork Chop

Fresh herb marinated pork chop, mashed potatoes, baby arugula, cherry tomatoes and shaved Parmesan

#### **BBQ Salmon**

Honey garlic glazed BBQ salmon fillet, sauteed Bok choy and fried cassava chips

### **Grilled Octopus**

Blackened octopus served with mashed batatas, black beans and mango salsa

#### Seared Duck Breast

Served with wine braised red cabbage and plantain mangu

## **Dessert**

#### Carrot Cake

Topped with cinnamon cream and toasted walnuts



