

Rum Point Club Restaurant - Dinner Menu

APPETIZERS

Soup of the Day	8
Roasted Fresh Corn Soup corn fritters, truffle oil drizzle	7
Whole Hearts of Baby Romaine white anchovy, parmesan shavings, creamy Caesar dressing	10
Salad of Young Greens grape tomatoes, avocado, mango scotch bonnet dressing	9
Goat Cheese Salad granny smith apple slaw, roasted red pepper, pomegranate reduction	9
Ceviche Trio Chef's creation	9
Seared Scallops baby arugula, frangelico lime beurre blanc, roasted hazelnuts	12
Mini Crab Cakes tamarind chutney	12
Steamed Black Mussels white wine and lemon grass infused emulsion	11

KIDS MENU

Kids Alphabet Soup	3.50
Spaghetti Meat Balls plain or with tomato sauce	5.50
Fish of the Day with rice and vegetables	12.50
Grilled Chicken Breast with mashed potatoes and vegetables	9.50
Mini Steak with steak fries and vegetables	13.50

ENTRÉES

From the Dock <i>Inquire with your server</i> grilled, blackened or pan fried fork crushed butternut squash, coconut curry cream sauce	28
Surf and Turf tenderloin of beef & grilled caribbean lobster lemon butter, garlic pommes purée, red wine jus	35
Sea Food Hot Pot lobster, shrimp, scallops, mussels, clams, shitake mushrooms in asian aromatic coconut broth, steamed rice	30
Sake & Soy Marinated Wild Salmon japanese steamed rice, sweet and sour pineapple reduction	24
Grilled Caribbean Lobster <i>Market Price</i> fork crushed butternut squash, lemon butter	
Guava Rubbed Pork Tenderloin sweet potato hash, smoked chipotle pepper jus	26
New York Steak steak frites, braised chipoline onions, porcini mushroom jus	30
T- Bone Steak onion jam, garlic pommes purée, green peppercorn sauce	28
Rack of Lamb truffle scented mashed potato, chimichurri sauce	30
Marinated Cornish Hen sweet potato hash, jerk infused jus	25
Butternut Squash Ravioli smoked butternut squash, toasted pine nuts, arugula pesto, goat cheese chardonnay cream sauce	18

All Entrées will be Served with Seasonal Baby Vegetables

Executive Chef - Stuart Mena
Manager - Carol Boulton

For restaurant information call - 947-9412

Please note: Menu is subject to change without notice. All prices are in C\$. A 15% service charge will be added to all checks.