

THE GRILLE



*“Appetizers”*

	<i>BDS</i>
<b>Wild Mushroom Ravioli (V)</b>	<b>\$32</b>
Half moon shaped Ravioli filled with Mushrooms and Ricotta. Served with a Creamy Peppercorn Sauce and a Tomato Concassé	
<b>Local Bajan Seasoned Pork Medallions</b>	<b>\$34</b>
Braised Seasoned Pork finished with Stir-Fried Leeks in a Hot Chili Sauce	
<b>Crab Cakes</b>	<b>\$35</b>
Specially prepared Lump Crabmeat served with Fried Caper Butter Sauce and Scotch Bonnet Pineapple Salsa	

*“Salad”*

<b>Baby Spinach Salad and Rocket Leaves (V)</b>	<b>\$30</b>
Served with Specialist Goat Cheese, enhanced with EV Olive Oil Vinaigrette	
<b>Caesar Salad</b>	<b>\$33</b>
Romaine Lettuce Hearts tossed with our special dressing, Garlic Croutons, Anchovies, Bacon Bits and Shaved Parmesan Cheese	
<b>Caribbean Lobster Tail Salad</b>	<b>\$45</b>
<i>Our Signature Dish</i>	
Pan Fried Lobster Tail with Salsa of Avocado and Exotic Fruits finalized with Lime and EV Olive Oil	

*“Soup”*

<b>Soup of the day</b>	<b>\$20</b>
<b>Lobster Bisque</b>	<b>\$28</b>
Our own Special Recipe flamed with Mount Gay Extra Old.	

(V) denotes Vegetarian

*All prices are quoted in Barbados dollars and are inclusive of 15% VAT and 10% Service Charge.  
For those with special dietary requirements or allergies who may wish to know about the ingredients used,  
please ask your server*



*“Grille’s Specialty Entrees”*

	<i>BDS</i>
<b>Vegetable Delight (V)</b>	<b>\$52</b>
Mille-feuille of Roasted Vegetables, Sweet Potato Lollipops and a Mild Tomato Sauce	
<b>Cajun Chicken Breast</b>	<b>\$56</b>
With Roasted New Potatoes, Seasonal Vegetables and a Black Bean and Corn Salsa	
<b>Seafood Tagliatelle</b>	<b>\$70</b>
Homemade Pasta tossed with Crab, Shrimp, Scallops, Calamari and Dorado in a White Wine Cream Sauce with Sun Dried Tomatoes and Basil.	
<b>Parrot Fish Filet</b>	<b>\$78</b>
Pan Fried and served with Sweet Potato Mash and Herb Tomato Vinaigrette	
<b>Rack of Lamb</b>	<b>\$88</b>
USA Lamb, Au Jus, crusted in Dijon Mustard and Bajan Spices, Green Asparagus and Cherry Tomatoes	
<b>Catch of the day</b>	<b>\$70</b>
Grilled, broiled, blackened....	
<b>Surf &amp; Turf</b>	<b>\$110</b>
6 oz Caribbean Lobster Tail with a 6 oz Petit Filet Served with Lemon Butter and Mushroom-Cabernet Sauce	

*“From the Grille”*

**Grille’s Signature Steaks**



Mouth watering Certified Angus Beef Steaks, only 8 percent of the beef meets the brands high standards, heavily aged and cooked to your liking at a very high temperature to seal in all natural juices

The Grille Rubs: Cajun, Garlic, Soya and Garlic, Black Pepper and Chili Flakes

<b>Petit Filet</b>	<b>8 oz CAB</b>	<b>\$85</b>
<b>New York Strip</b>	<b>12 oz CAB</b>	<b>\$90</b>
<b>Rib Eye Steak</b>	<b>14 oz CAB</b>	<b>\$98</b>

All Steaks and Seafood offered with a selection of sauces from Béarnaise Sauce, Mushroom-Cabernet Sauce, Three Peppercorn Sauce and Chimichurri Salsa

Native Sauces on request (Spicy)

**Sides**

Steak Fries	\$16	Mixed Seasonal Salad	\$16
Jasmine Rice	\$16	Baked Idaho Potato	\$16
Garlic Mash Potato	\$16	Sautéed Mushrooms	\$16
Fried Onion Rings	\$16	Seasonal Vegetables	\$16
Asparagus with Hollandaise	\$16	Sweet Potato Fries	\$16

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