



Served from 11:00 am  
Last order at 10:30 pm.

### APPETIZERS AND SALADS

#### **Fresh Buffalo Mozzarella and Plum Tomato Salad**

Fresh Mozzarella Cheese and Plum Tomato Salad with Pesto and Balsamic Vinaigrette  
**\$30**

#### **Warm Wild Mushroom and Goat Cheese Salad**

Baby Spinach Leaves tossed with Stir Fried Mushrooms, Baked Goat Cheese, Roasted Pine Kernels finished with Red Wine Vinegar and Extra Olive Oil  
**\$42**

#### **Lighthouse Cobb Salad**

Crisp Mixed Leaves, Grilled Chicken, Smoked Bacon, Tomatoes, Hard Boiled Egg, Crumbled Blue Cheese, Crispy Onions, and Mustard Seed Dressing  
**\$36**

#### **Caesar Salad**

A classic of Romaine Lettuce Leaves in Caesar Dressing with Bacon, Garlic Croutons, Anchovy Fillets and Parmesan Cheese  
**\$33**

**With Grilled Chicken Breast \$39**  
**With BBQ Shrimp \$42**

### SOUPS

#### **Hearty Bajan Chicken Soup**

Split Pea Base with Root Vegetables  
**\$18**

#### **Soup of the Day**

Please ask your order taker for details  
**\$16**

Ask your waiter for Freshly Toasted Garlic Bread  
**\$11**

### SANDWICHES & BURGERS

#### **Club Sandwich**

Poached Chicken Breast marinated with Herbs, Bacon, Fried Egg, Tomato, Lettuce and Mayonnaise on Three Slices of Toasted White or Brown Bread. Served with Coleslaw and French Fries  
**\$33**

#### **Melted Vegetable Panini**

Coriander Grilled Portobello Mushrooms, Fontina Cheese, Fire-Roasted Peppers, Zucchini, Sweet Onion Pesto Spread and Multigrain Bread. Served with Coleslaw & Fries  
**\$33**

#### **Crispy Dorado Sandwich**

*Our signature sandwich*

Crispy Dorado filet dressed with Spicy Tartar Sauce. Fried Plantains, Tomato, Cucumber and Salad on a Home Baked Bajan Salt Bread. Served with Potato and Scallion Salad  
**\$39**

#### **Lobster Ciabatta Sandwich**

Lightly Grilled Ciabatta filled with Gently Poached Lobster, combined with Lime Mayonnaise, Plum Tomatoes and chiffonade of Chives  
**\$40**

#### **Hilton Burger**

Served in a Sesame Bun with Tomato, Lettuce, Onion, Dill Pickles, Steak Fries and Coleslaw  
**\$32**

Add Cheddar Cheese	\$3
Add Swiss Cheese	\$3
Add Bacon	\$3
Add Fried Onions	\$3
Add Mushrooms	\$3
Add One Pan Fried Egg	\$3

### PIZZA

All our Pizzas are Homemade with a Traditional Thin Crust coated with Fresh Tomato Sauce and topped with Mozzarella Cheese (unless stated otherwise)

#### **Pizza Margherita**

Homemade Special Tomato Sauce,  
Oregano and Mozzarella Cheese  
\$32

#### **Hawaiian Pizza**

Crisp based pizza dressed with Tomato,  
marinated with Chicken Strips, Pineapple,  
Peppers and Mozzarella Cheese  
\$38

#### **Hot Smoked Salami and Italian Sausage**

Homemade Special Tomato Sauce, Spicy  
Salami, Slices of Italian Sausage and  
Mozzarella Cheese  
\$38

### PASTA CORNER

We invite you to create your own Pasta and Sauce combination from our list:

Pasta - Spaghetti, Fettuccini, Penne, Fusilli  
Sauces - Bolognese, Alfredo, Marinara, Pesto  
\$40

### ENTREES

#### **Filet Steak**

Pan fried US choice Steak with Sautéed Wild Mushrooms,  
Roasted Potatoes and Red Wine Jus  
\$70

#### **Red Bean and Lentil Chili**

Casserole of Red Beans and Lentils, spiced up with  
Local Herbs, served with Sweet Corn Rice  
\$38

#### **Thai Red Curry Shrimp**

Stir fried Vegetables in a Thai Curry Broth  
with Noodles or Steamed Rice  
\$60

#### **Catch of the Day**

From the local waters, Grilled or Pan Fried,  
Topped with Mango Tomato Salsa. Served with  
Market Vegetables and Garlic Mash or Jasmine  
Rice  
\$52

#### **Caribbean Seafood Mixed Grill**

Grilled Shrimp, Catch of the Day, Local Smoked Flying Fish  
served with a Garlic Butter Sauce and Steamed Rice  
\$58


#### **Marinated Chicken Breast**

Grilled Chicken Breast, Herbal Crushed Sweet  
Potatoes, Tarragon Sauce  
\$52

### SIDE ORDERS

French Fries	\$11
Mashed Potatoes	\$11
Fresh Vegetables	\$11
Garden Salad	\$11
Garlic Bread	\$11
Steamed Rice	\$11



 Denotes the use of Pork Products  
Denotes suitable for Vegetarians (Some items are produced with dairy)

### DESSERTS

#### **New York Cheese Cake**

With Mango Salsa  
\$22

#### **Berry Crème Brûlée**

With Short Crust Cookie  
\$20

#### **Dark Chocolate Fudge Cake**

With Caramel and Vanilla Custard  
\$22

#### **Sliced Seasonal Fruit Platter**

Topped with Low Fat Cottage Cheese  
\$20