



Dinner Menu

APPETIZERS

CRAB CAKES

Crab meat seasoned with Jamaican herbs & spices, deep fried & served with a spicy tomato salsa and spicy mayonnaise

MUSSELS MARINIERE

Mussels cooked in a garlic butter wine cream sauce

SMOKED DUCK BREAST SPRING ROLL

Spring rolls filled with sautéed smoked duck breast and julienne vegetables, deep fried and served with sweet chili sauce

COCONUT BEER SHRIMP

Deep fried shrimp coated with coconut flakes and Red Stripe beer batter served with sweet & sour chili sauce

SHRIMP TEMPURA

Deep fried battered shrimp served with sweet chili dipping sauce & spicy mayonnaise

SOUPS

VEGETARIAN PEPPERPOT Cup / Bowl

Callaloo, okra, potato & vegetables simmered in coconut milk

CREAM OF PUMPKIN Cup / Bowl

Locally grown pumpkin sautéed & pureed with cream

RED PEAS Cup / Bowl

Traditional Jamaican red peas soup

SALADS

CHEF SALAD Small / Large

Iceberg lettuce topped with chicken, ham, cheddar cheese, hard-boiled egg & tomato wedges served with your choice of dressing

GARDEN SALAD (V) Small / Large

Iceberg lettuce with, tomatoes & cucumbers with your choice of dressing

CAESAR SALAD Small / Large

Romaine lettuce & garlic croutons tossed in classic Caesar dressing & topped with parmesan cheese
With chicken / With shrimp

CAPRESE SALAD

Sliced buffalo mozzarella cheese & tomatoes seasoned with salt & pepper drizzled with basil oil & balsamic reduction

WALNUT & GOAT CHEESE SALAD

Baby spinach, romaine lettuce, gala apple, red onions, goat cheese, honey walnuts, served with chardonnay vinaigrette
With chicken / With shrimp

PASTAS

BEEF LASAGNA

Lasagna noodles layered with seasoned ground beef, mozzarella cheese, rich tomato & cream sauces baked in the oven & finished with parmesan cheese.

RASTA PASTA (v)

Penne pasta tossed in olive oil with sautéed sweet peppers, onions, tomatoes, baby corn, zucchini & herbs

ALFREDO PASTA

Creamy Alfredo sauce with your choice of penne / fettuccine pasta
With chicken / With beef / With shrimp / With seafood

SMOKED SALMON PASTA

Sauteed smoked salmon tossed with olive oil, caper, bell peppers & herbs with your choice of penne / fettuccine pasta

All prices are subject to 16.5% G.C.T.



SPANISH COURT
HOTEL

Dinner Menu

ENTREES

Entrees served with a choice of side & vegetables

SWEET POTATO CRUSTED SNAPPER*

Snapper fillet crusted with grated sweet potato & deep fried served with a lemon Beurre Blanc sauce

SNAPPER FILLET*

Snapper fillet steamed, escovitched, grilled or brown stewed

PAN-SEARED SALMON*

Salmon fillet served with a lemon butter capers sauce

CURRIED SHRIMP

Shrimp sautéed in a mild curry sauce with a hint of coconut milk served with chutney

GRILLED LOBSTER TAIL (SEASONAL)

Herb marinated butterflied Lobster tail topped with lemon garlic butter sauce

LOBSTER THERMIDOR (SEASONAL)

Lobster tail sautéed in herbs & spices simmered in a brandy cream sauce, topped with parmesan cheese & oven finished

CHICKEN ROJO

Deep fried crusted chicken breast stuffed with ham, bell peppers, mozzarella & parmesan cheese served with a garlic cream sauce

PORK CHOPS

Grilled succulent pork chops served with beer, ginger and guava sauce

BRAISED LAMB SHANK

Slow braised Shank of Lamb with caramelized onions, and minted jus

GRILLED RACK OF LAMB**

Grilled rack of lamb infused with Rosemary served with a spicy mint demi-glaze

JAMAICAN BRAISED OXTAIL

Marinated with herbs & spices, braised to perfection accompanied with broad beans

BEEF STROGANOFF

Strips of tenderloin sautéed with mushrooms & onion served in a creamy Merlot brown sauce
Option of fettuccine available

FILET MIGNON**

Grilled filet mignon seasoned with fresh garlic & herbs, finished with a red wine reduction and Merlot brown sauce

RIBEYE STEAK**

Prime cut 10oz ribeye grilled, smothered in fresh herbs and garlic, served with beefy mushroom & red onion sauce & topped with maître d butter

SIDE ORDERS

Baked, sautéed or mashed Irish potato
Mashed sweet potato
Rice & peas or White rice

STEAK TOPPINGS

Caramelized onions
Bacon & Blue cheese
Sautéed mushrooms

**Fish dishes may contain bones*

***Grilled items that are ordered well done take approximately 25 minutes*

***Items may be requested undercooked. Consuming raw or undercooked meats, poultry, eggs or shellfish may increase your risk of foodborne illnesses*

Please inform your server if you have any food allergies or special dietary requirements

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