



## Appetizers

### DUCK CONFIT in POTATO JACKET

Cured Duck meat tossed with onions, garlic and tamarind glaze

\$15.00

### CARIBBEAN FRIED CALAMARI

Served on a bed of green salad tossed in herb vinaigrette with tartar dipping sauce

\$16.00

### THE GREAT HOUSE SAMPLER

Salmon Pastrami with Pineapple dressing  
Baby Octopus with Avocado cream  
Smoked marlin with Lettuce leaves bundle  
Tempura Shrimp with black olive, herb pesto

\$20.00

### VEGETABLE SPRING ROLL with ACKEE BRUSCHETTA

Crisp Crostini topped with Ackee, diced tomatoes, garlic and basil  
with a guava dipping sauce

(Vegans Choice)

\$14.00



## Soups

### SANDY BAY ROASTED PUMPKIN BISQUE

Spiced with Scotch Bonnet Pepper infused with all spice,  
Ginger and Jamaican Brandy

\$12.00

### CHICKEN CONSOMME

Traditional consommé with diced chicken chunks and mixed vegetables

\$10.00

## Salads

### CLASSIC CAESAR CARDINI SALAD

Crunchy Romaine Lettuce with Garlic Croutons, Anchovy Fillets  
& Shaved Parmigiano Reggiano

(Ovo-Lacto Vegetarians Choice)

\$13.00



### TRYALL CLUB'S HERB GARDEN GREEN BASKET

Tomatoes, Cucumber, Sweet Peppers, Onions, Olives &  
Feta Cheese tossed in Lemon Garlic Herb Vinaigrette

(Ovo-Lacto Vegetarians Choice)

\$12.00



*10% GCT and a 15% Service Charge will be added to your final bill*



## Entrees

### CHARBROILED AGED ANGUS RIBEYE STEAK

Flamed with Jamaica Appleton Reserved Gold Rum and Grilled Onions,  
Complimented by Potato Rosti and grilled Asparagus

\$46.00

### PLANTAIN CRUSTED RED SNAPPER FILET

Baked in light Chili Coconut Cream, Vegetable Cous Cous,  
With Citrus Olive Emulsion

\$38.00

### ROSEMARY ROASTED NEW ZEALAND BABY LAMB CHOPS

With Mint Rosemary Sauce, Roasted Garlic Wasabi served with  
Mashed Potatoes and fresh vegetables from our organic garden

\$42.00

### ESTATE MIXED GRILL

Herb marinated Pork, Lamb, Chicken and Italian Sausage seasoned and  
grilled over slow open flames with roasted Bell peppers, BBQ sauce,  
garlic mashed Potatoes and Spring vegetables

\$42.00

### CORNISH HEN



Jerk seasoned Cornish Hen Stuffed with Wild Rice  
and Spinach

\$35.00

### BLACKENED SHRIMP SKEWER

With Herb Garlic Lemon Butter served with roasted Garlic Wasabi mashed Potatoes  
And fresh vegetables

\$40.00

## Desserts

### TIRAMISU

\$12.00

### TROPICAL FRUIT TART

\$11.00

### STRAWBERRY SWIRL CHEESE CAKE

\$12.00

### ASSORTED ICECREAM



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