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Safari Deck

Dinner Menu

Starters and Appetizers

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| Soup of the Day  Freshly made soup with garlic baguettes  Viv’s Salad  A mix of fresh lettuce chopped walnuts, feta cheese, tomatoes, diced cucumbers and green apples.    Greek Salad  Tomatoes, Feta Cheese, Cucumber and Black Olives with a Balsamic Reduction.  Add chicken/Shrimp to any salad | $6  $11.65  $11.65  $3/5 | Pulled Chicken Spring Rolls  Pulled chicken breast sautéed with seasonal vegetables wrapped in golden brown  spring rolls and drizzled with mango sauce  Stamp and Go  Mini salt fish fritters served with a coconut  rundown sauce  Buffalo Wings  10 pieces of Buffalo style, BBQ or Jerked wings | $11.65  $8  $15 |

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| **Beef Tenderloin Steak**  Grilled tenderloin perfectly seasoned and done to order. Jerked or regular  **Monkey Island Fish Fillet**  Freshly grilled local fish fillet finished with our signature lemon butter sauce.  **Blue Lagoon Garlic Shrimp**  Jumbo shrimp sautéed in a lemon garlic sauce.  **Oxtail with Beans**  Slowly braised oxtail marinated with house mixed seasonings and served with broad beans.  **Island Wok Stir-fry**  Crunchy local seasonal vegetables perfectly tossed with ginger and herbs  Chicken/Shrimps  **Surf and Turf**  A perfect pair of fresh local lobster or shrimp sautéed in garlic butter sauce accompanied by grilled beef tenderloin topped with caramelized onion and mushroom  Shrimp/Lobster\*  **BBQ Spareribs**  Delicious fall-off-the-bone pork spareribs smothered in our special bourbon BBQ Sauce | $35  $22  $26  $22  $12  $15/20  $47/52  $22 | **Succulent Red Stripe Chicken**  Pan seared chicken breast smothered in a Red Stripe BBQ sauce  **Uncle Paul’s Curried Goat**  Authentic mouth-watering local goat meat slowly simmered in a lightly spiced curry sauce  **Rasta Pasta**  Al dente Fettuccini, Penne or spaghetti with red gold and green bell peppers in a cheesy coconut sauce.  Chicken/Shrimp  **Sankofa Coconut Veg Stew**  A delightful combination sweet potatoes, yellow yam, red kidney beans and carrots simmered in a creamy coconut sauce.  **Sweet and Sour Chickpeas**  Infused with bell peppers, broccoli and fresh herbs.  **Grilled Pork Chops**  Smoky grilled pork chops served with a dribbling sweet and spicy guava reduction sauce | $19  $21  $16  $22/2  $16  $16  $22 |

Entrees

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| Accompaniments  All entrees are served with seasonal vegetables and one additional side order:  French Fries, Rice and Peas, Steamed Rice, Pasta, Baked Potato Steamed/Fry Bammy, side salad  Additional sides $4  \*lobster is seasonal |