

BREAKFAST

US \$20

BDS \$40

Choice of Juices

Assorted Cereals

Granola and Yogurt

Fresh Assorted Fruit Plate

Egg White Omelet

Breakfast Potatoes / Daily Fruit

Two Eggs any style

Flour Tortillas / Roasted Tomato Salsa

Soco Eggs Benedict

Spinach / Hollandaise / Breakfast Potatoes

Corn Flakes Crusted Pain Perdue

Caramel Sauce / Vanilla

English Breakfast

Sausages / Baked Beans

Grilled Tomatoes / Two Eggs any Style

Orange Enhanced Pancakes

Caramel Sauce / Vanilla

Coffee or Tea

4 COURSE LUNCH

US \$37.50

BDS \$75

Prix Fixe price for non-hotel guests includes V.A.T
and gratuities are at guests' discretion.

SOUPS

Watermelon Gazpacho

Cucumbers / Peppers / Croutons / Tomatoes

Tomato Basil Bisque

Parmesan Crouton / Garlic Chips

SALADS

Knife and Fork Caesar Salad

Classic Dressing / Thyme Croutons / Shave Asiago Cheese

Local Field Greens Salad

Artichokes / Cucumbers / Local Avocado / Balsamic Dressing

4 COURSE LUNCH

MAINS

Fish Tacos

Fried Mahi / Dressed Romaine / Bajan Pear Pico De Gallo / Yucca Chips

House Made Gnocchi

Tomato Fondue / Basil Bread Crumbs

House Made Grilled Pizza

Cilantro / Heirloom Tomatoes / Buffalo Mozzarella

Flying Fish with Tomato Risotto

Assorted Finger Sandwich with Seasonal Market Salad

Local Pull Curry Chicken Salad

Greens / Granny Smith Apple / French Fries

SoCo Chargrilled Burger

Grilled Beef Burger / Spiced French Fries / Roasted Garlic Ketchup

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4 COURSE LUNCH

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DESSERTS

Banana Crêpe

Apple Tarte / Vanilla Ice Cream

Chocolate Lava Cake

4 COURSE DINNER

US \$50

BDS \$100

SOUPS

Honey Roasted Coconut and Squash Soup / Croutons / Chives

She Crab Soup / Chives / Croutons

SALADS

Knife and Fork Caesar Salad

Classic Dressing / Thyme Croutons / Shaved Asiago Cheese

Local Field Greens Salad

Beets / Cucumbers / Local Mango / Key Lime Vinaigrette

4 COURSE DINNER

MAINS

House Made Linguine

Tomato Fondue / Feta Cheese / Basil Bread Crumbs

Flying Fish Almandine

"Cou Cou Polenta" Romesco Sauce / Cornmeal Fried Okras

Pan Roasted Breast of Chicken

Creamy Parmesan Risotto / Chicken Jus

Chef Inspired "Catch Of The Day"

Featuring Daily Local and Sustainable Produce

Merlot Braised Beef Short Ribs

Potato Puree / Green Beans

4 COURSE DINNER

US \$30** | BDS \$60**

**** Please note this is in addition to the
Prix Fixe menu cost.**

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and gratuities are at guests' discretion.

ADDITIONAL MAINS

Open Face Lobster Ravioli

Corn Sauce / Lima Beans / Heirloom Tomatoes / Micro Greens

Seared Rack of Lamb

Local Field Pea Ragout / Sweet Potatoes Hash

CowBoy Spiced Bone in Rib Eye Steak

Plantain Dauphinoise / Bordelaise Sauce / Chayote Squash / A1 Local
Beans

New Orleans BBQ Prawns

Sweet Potato Pudding / Achiote Slaw

4 COURSE DINNER

DESSERTS

Banana Tart

Roasted Banana Tart / Vanilla Ice Cream

Chocolate Cake