



Multi language



Breakfast Cereals and Snacks

USD

1 Peanut Oatmeal Porridge

Options: Sweetened Milk, Nutmeg

4.00

2 Open Face Salmon Toast Points

Smoked Salmon, 7-Minute Boiled Eggs, Avocado Lemon Cream

14.00

3 Banana Bread Basket

Banana bread, Cinnamon Rolls

8.00

4 Fresh Fruit Plate

A fresh selection of local & International fruits

10.00

5 Yogurt

3.50

Omelettes

USD

6 Full House – Turf

Fluffy Omelet with Bell Pepper, Onion, Tomatoes, Bacon, Smoked Sausages and your Choice of Cheddar

12.00

7 Full House – Surf

Fluffy Omelet with Bell Pepper, Onion, Tomato, Spinach, Shrimp, Smoked Salmon and your Choice of Cheddar

15.00

8 Smoked Salmon Omelette

Smoked Salmon, Onions, Spinach, Feta Cheese

8.00

9 Build Your Own Omelette

Spinach \$1.00 | Bacon \$2.00 | Shrimp \$2.50 | Smoked Sausages \$2.00 |
Smoked Salmon \$2.50 | Tomato \$1.00 | Onion \$1.00 | Bell Peppers \$1.00 |
Yellow Cheddar \$1.00 | White Cheddar \$1.00

6.00

Pancakes

USD

10 Classic Pancakes / Waffles

Golden homemade pancakes/waffles served with butter || Add Fruit Fillings - Strawberries : \$2.50 / Blueberry : \$2.50 / Guava - \$1.50 / Pineapple - \$1.50 / Mango (seasonal) \$1.50

8.50

11 Cheese Pancakes / Waffles

Enjoy a creamy, velvety cream cheese on top of fluffy pancakes/waffles with a sweet syrup of your choice

10.00

12 Coffee Chocolate Marble Pancakes / Waffles

Perfect balance of chocolate and coffee syrup swirled on top of golden pancakes/waffles for just the right touch of sweetness

9.50

Specials

USD

13 American Steak Breakfast

Two Eggs Any Style (Sunny Side, Over Easy, Scrambled, 7-Minute Boil Eggs) Grilled Prime Steak Done to Your Preference, Potato Hash or Hash Browns.

17.50

14 English Breakfast

Bacon, Smoked Sausage, Brie Cheese, Two Eggs Any Style (Sunny Side, Over Easy, Scrambled, 7-Minute Boil Egg) Pan Fried Tomato & Baked Beans

16.50

15 Jamaican Breakfast

Ask your waiter about our Jamaican breakfast for today!

14.00

Beverages

USD

16 Coffee

1.50

17 Tea

1.00

18 Juices

5.00

Fries and Nachos

USD

19 Loaded Fries

Add Bacon \$3.00 || Add Shrimp \$4.00

8.00

20 Loaded Nachos

Tender minced beef with sautéed bell peppers, onions and tomatoes coated with melted cheese

7.50

Quick Eats

USD

21 Fried Calamari

Deep fried calamari served with avocado cream sauce

16.50

22 Saltfish Fritters

Served with our homemade tartar sauce

7.50

23 Ackee and Saltfish Spring Rolls

Crunchy Spring Rolls served with avocado cream and sweet chilli chipotle

13.50

24 Curried Chicken Spring Rolls

Sweet, succulent, rich coconut curried chicken wrapped in a flaky, golden spring roll shell

11.50

25 Crab Cakes

9.50

Soup du Jour

USD

26 Soup

Ask your server about our soup of the day

4.50

Burgers

USD

27 Classic Cheese Burger

Our Traditional R burger served with fries

13.50

28 Bacon Blue Cheeseburger

Finished with Bourbon Pine BBQ Sauce || Served with fries

16.50

Sliders

USD

29 Beef Sliders and Fries

Tender homemade patties finished with our signature R bbq pine sauce

16.00

Local Dishes

USD

30 Braised Oxtail and Beans

22.50

Local Dishes	USD
31 Jerk Chicken Quarters Jamaican jerk chicken with escoveitch sauce	11.50
32 Coconut Curry Goat served with seasoned rice	18.00

Snacks	USD
33 BBQ Pigtail Succulent salt brined pigtail glazed with BBQ sauce	14.50
34 Coconut Shrimp Crunchy delicious shrimp kebabs tossed in a coconut and panko bread crumb mix, deep fried to perfection	14.50
35 Crab Cakes Appetizer Served with gourmet coleslaw and black bean salsa	9.50
36 Fish and Chips Served with our homemade tartar sauce	12.50
37 Crab Cake Entrée Portion Served with sautéed vegetables or side of your choice	16.50
38 Glazed Wings Served with Fries or side of your choice	16.50

Seafood	USD
39 Curried Lobster Garlic, bell peppers, ginger, escallions, scotch bonnet peppers, local curry and coconut milk resulting in a creamy succulent warm bowl of lobster	30.00
40 Garlic Lobster Garlic, bell peppers, ginger, escallions, scotch bonnet peppers, resulting in a creamy succulent warm bowl of lobster	30.00
41 Garlic Shrimp Garlic, bell peppers, ginger, escallions, scotch bonnet peppers, resulting in a creamy succulent warm bowl of shrimp	24.50
42 Curried Shrimp Garlic, bell peppers, ginger, escallions, scotch bonnet peppers, local curry and coconut milk resulting in a creamy succulent warm bowl of shrimp	24.50

Seafood	USD
43 Seafood Thermidor White wine, cream, a touch of blue cheese, basil and oregano, provolone cheese caramelized and served hot!	50.00
44 Seafood Thermidor with Butter Chicken Sauce A twist on the traditional thermidor using a popular Indian sauce that pairs excellent with provolone cheese.	55.00
45 Grilled Salmon Smoked paprika, Cajun seasoning, fresh thyme, parsley & rosemary finished with black truffle salt and butter served with a parmesan garlic cream sauce	32.50
46 Grilled Snapper Fillet Thyme, black pepper, garlic and home-made green marinade grilled to perfection and glazed with paprika butter	25.00

Steak	USD
47 Red Wine Rib-Eye/ Beef Tenderloin Prime Rib-steak marinated in Chef Lumley's signature red wine jerk marinade	45.00

Lamb	USD
48 Herb Crusted Rack of Lamb Garlic, rosemary, butter, French mustard, panko bread crumbs, parsley and thyme roasted to your preferred temperature served with your side of choice	60.00
49 Balsamic Mint Glazed Roasted Rack of Lamb Balsamic glazed roasted Lamb chops grilled to your preferred temperature served with your choice of side	50.00

Surf and Turf	USD
50 R Surf and Turf Succulent Rib-eye Steak paired with your choice of garlic lobster or shrimp	50.00

VEGAN	USD
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51 Vegan Stew

A delectable stew of zucchini, eggplant, black bean and garden vegetables simmered in tomato sauce and coconut milk with a touch home-made pepper sauce

13.00

PORK

USD

Shrimp/Lobster Pastas

USD

52 Shrimp linguine in Coconut Cream Sauce

Served with garlic bread

24.50

53 Shrimp Linguine Rosé

Served with garlic bread

25.00

54 Garlic Lobster Spaghettini

Served with garlic bread

32.00

55 Creamy Pesto Lobster Spaghettini

Served with garlic bread

35.00

56 Lobster Bruschetta and Feta Spaghettini

Served with garlic bread

32.00

57 Jerk Shrimp Alfredo

Served with garlic bread

26.50

58 Jerk Lobster Alfredo

Served with garlic bread

26.50

Chicken Pastas

USD

59 Chicken and Chorizo Pomodoro Pasta (Tomato Sauce)

Served with garlic bread

18.00

60 Chicken Parmesan Alfredo Pasta

Served with Garlic Bread || Add Shrimp - \$4.00

20.00

61 Chicken Alfredo Pasta

Served with Garlic Bread || Add Shrimp - \$4.00

18.00

Chicken Pastas

USD

62 Jerk Chicken Alfredo

Served with Garlic Bread || Add Shrimp - \$4.00

21.50

Cannelloni

USD

63 Oxtail Cannelloni

Chef Lumley's Signature Dish. Served with golden garlic bread

28.50

Sides

USD

64 Rice and Peas

5.00

65 Plain Rice

5.00

66 Mash Potatoes

5.00

67 Side Salad

7.50

68 Ripe Plantain

5.00

69 Pressed Green Plantain

5.00

70 Coleslaw

6.00

71 Breadfruit

5.00

Cheesecakes

USD

Puddings

USD

72 Signature Purple Sweet Potato Pudding

10.50

73 White Rum Bread Pudding

11.00

Specials

USD

74 Dessert Sampler

A combined sample of our desserts

15.00

Chardonnay

USD

75 Robert Mondavi Private Selection - Chardonnay

Chardonnay White wine from California · United States Glass - \$9.03

36.13

76 Grigch Hills

Chardonnay White wine from Napa Valley · United States Glass - \$21.30

85.18

Sauvignon Blanc

USD

77 Craggy Range

White wine from Marlborough · New Zealand Glass - \$26.48

66.20

Pinot Grigio

USD

78 Bollini

Bollini Pinot Grigio White wine from Vigneti delle Dolomiti · Italy Glass - \$11.92

0.00

Moscato

USD

79 Centorri Di Pavia

White wine from Lombardia · Italy Glass - \$11.12

41.69

White Blend

USD

80 Conundrum

White wine from California · United States Facts about the wine Winery - Conundrum Grapes - Muscat Blanc, Sauvignon Blanc, Sémillon, Viognier, Chardonnay Region - United States / California Wine style - Californian White Blend Alcohol content - 13.5% Allergens - Contains sulfites Glass - \$22.67

54.42

81 Apothic White

White (Winemaker's Blend) White wine from California · United States

34.23

Merlot

USD

82 Charles Smith Velvet Devil

Red wine from Columbia Valley · United States Glass Price - \$14.87

35.68

83 Decoy

Red wine from Sonoma County · United States

70.42

84 Duckhorn

Red wine from Napa Valley · United States

166.04

Cabernet Sauvignon

USD

85 Heavyweight

Red wine from California · United States Glass \$16.56

39.75

86 Decoy

Cabernet Sauvignon Red wine from California · United States

70.42

87 St. Francis

Cabernet Sauvignon Red wine from Sonoma County · United States Glass - \$18.06

72.25

Red Blend

USD

88 Conundrum

Red wine from California · United States Facts about the wine Winery - Conundrum Grapes - Sauvignon Blanc Region - United States / California Wine style - Californian Red Blend Alcohol content - 14% Allergens - Contains sulfites Glass - \$22.67

54.42

Pinot Noir

USD

89 Belle Glos Clark & Telephone Vineyard Pinot Noir

Santa Maria Valley · United States

132.34

90 Guenoc

Pinot Noir Red wine from California · United States Glass - \$9.51

38.03

Sparkling Wine / Champagne	USD
91 Mont Blau Sparkling Sparkling wine from Vino de España · Spain	52.61
Port	USD
92 Dow's Tawny 10 Year Old Fortified Wine from Porto · Portugal	70.24
Cocktails	USD
93 Rum Punch A blend of in-season fruits Fruit Punch White Rum Kingston 62 Myers Rum Angostura Bitters	9.45
94 Cosmopolitan Citric Vodka Cranberry Juice Lime Juice Syrup	6.30
95 Long Island Ice Tea Syrup Lemon Juice Gin Tequila Triple Sec Vodka White Rum	6.30
96 Apple Martini Apple Vodka Apply Sour Lime Juice	6.69
97 Chocolate Martini Vodka Baileys Creme De Cacao Liqueur Chocolate Syrup	7.87
98 White Skyy Skyy Vodka White Cranberry	7.87
99 Signature X-Ale Appleton Estate Signature Lime Juice Ginger Ale	9.45
100 Caribbean Sea White Rum Blue Curacao Lime Juice	9.06
Cocktail Shots	USD
101 Kamikaze Vodka Triple Sec Lime Juice	4.72
102 Blow Job Shot Amaretto Liqueur Irish Cream Liqueur Whipped Cream	5.52

Cocktail Shots

USD

103 Lemon Drops

Absolut Vodka || Lime Juice

4.72

104 Bob Marley

Grenadine || Banana Liqueur || Creme de Menthe || White Rum

4.72