

Breakfast Menu

TWO EGGS ANY STYLE US 12/ EC 32

Two Eggs Any Style & Toast - Choice of Sausage, Ham or Bacon

THREE BUTTERMILK PANCAKES US 9/ EC 24

With Maple Syrup

CLASSIC N.Y. STYLE BAGEL USD 14/ EC 37

Smoked Salmon & Cream Cheese

BREAKFAST OMELETTE US 11/ EC 30

Fillings – Ham, Peppers, Onions, Cheese,
Tomato, Mushrooms, & Toast

STEEL CUT OATS US 7/ EC 19

Cooked to order, Brown Sugar, Skimmed/Whole/Almond Milk

BREAKFAST PARFAIT US 12 / EC 32

House-Made Granola
Plain | Blueberry | Strawberry Yoghurt

- SIDES -

SAUSAGE (two pieces).....US 4.00/ EC 11

BACON (three strips).....US 5.00/ EC 15

BEANS (one portion).....US 3.00/ EC 10

EGGS (two).....US 4.00/ EC 11

TOAST (two slices).....US 2.00/ EC 10

BREAKFAST POTATOES.....US 4.00/ EC 11

LOCAL SEASONAL FRUIT.....US 4.00/ EC 11

- FRESHLY BREWED -

AMERICANO.....US 4.50/ EC 12

CAPPUCCINO.....US 6.00/ EC 15

LATTE.....US 6.00/ EC 15

ESPRESSO.....US 4.50/ EC 12

DOUBLE ESPRESSO.....US 7.00/ EC 18.75

POT OF TEA US 5/ EC 15

Choices – English Breakfast, Earl Grey, Green Sencha, Chamomile, Zingy Lemon & Ginger

JUICES US 3/ EC 8

Choices – Orange, Apple, Pineapple, Passionfruit, Cranberry, Grapefruit, Tomato

Salt Plage
Beach Bar & Restaurant
SIBONEY BEACH CLUB

ALL PRICES INCLUDE ABST. 10% GRATUITY WILL BE ADDED TO ALL BILLS.

Lunch Menu

STARTERS

SOUP OF THE DAY US \$10/EC \$27

Fresh, Daily Homemade

FISH TACOS US \$16/EC \$43

Deep-Fried Catch, Tropical Coleslaw,
Tartar-Lemon Sauce

CLASSIC CAESAR SALAD US \$14/EC \$38

ADD: Grilled Shrimp US\$6/EC\$15

Seared Tuna US\$6/EC\$15

Grilled Chicken US\$4/EC\$10

GOATS CHEESE SALAD (GF), (V) US \$17/EC \$45

Baby Spinach, Almonds, Cherry Tomatoes,
Cucumbers, Grapes, Roasted Peppers,
Honey-Mustard Dressing

COCONUT SHRIMP US \$17/EC \$46

Freshly Breaded & Deep-Fried,
Coconut Dipping Sauce

CHICKEN WINGS US \$12/EC \$33

Deep-Fried & Served with Choice of
BBQ or Blue Cheese Sauce

SANDWICHES

ANGUS BEEF BURGER US \$21/EC \$55

Homemade 8oz Angus Patty, Raspberry Mayo, Bacon, Gorgonzola Cheese,
Lettuce, Tomatoes, Sautéed Onions, Homemade Bun

CHICKEN QUESADILLA US \$16.50 / EC \$45

Flour Tortillas stuffed with Cheese, Sautéed Peppers, Onions, Sour Cream,
Salsa & Guacamole

B.L.T. WRAP US \$15/EC \$40

Crispy Bacon, Mixed Lettuce, Tomatoes & Roasted Pepper Mayonnaise

LOBSTER BAGUETTE US \$21/EC \$55

Local Rock Lobster, Trio of Peppers, Sweet Corn, Mayo, Arugula

(V) – Vegetarian, (V*) – Vegan, (GF) – Gluten Free

15% ABST Included. 10% Gratuity automatically charged to each bill.

Salt*Plage
Beach Bar & Restaurant

SIDNEY BEACH CLUB

Lunch Menu

BUILD YOUR OWN PASTA

Seafood Medley, Béchamel Sauce	US \$28/EC \$75
Chicken, Béchamel Sauce	US \$20/EC \$54
Bolognese	US \$19/EC \$51
Marinara Sauce, Meatballs	US \$15/EC \$40

With Your Choice of Homemade Pasta...

Penne / Fettucine / Spaghetti

M A I N S

STEAK FRITES (GF) US \$33/EC \$88

8oz Grilled NY Steak, Fries, Mixed Green Salad, Green Peppercorn Sauce

OVEN ROASTED CHICKEN BREAST US \$25/EC \$67

Basmati rice, Sautéed Vegetables, Coconut Curry Sauce

SESAME CRUSTED SEARED TUNA US \$32/EC \$85

Mash Potato, Vegetable Medley, Wasabi Mayo

CHICKPEA FALAFEL PITA (V*) US \$15/EC \$41

Chickpea Fritter, Cucumber Salad, Pita Pocket, Tahini Dressing

HALF LOBSTER (SEASONAL) (GF) US \$36/EC \$97

Creamy Vegetable Risotto

CARIBBEAN STYLE PORK CHOP US \$25/EC \$67

Herb-Scented Basmati Rice, Sautéed Vegetables, Mango Chutney

(V) - Vegetarian, (V*) - Vegan, (GF) - Gluten Free

15% ABST Included. 10% Gratuity automatically charged to each bill.

Salt*Plage
Beach Bar & Restaurant

SIDNEY BEACH CLUB

Dinner Menu

APPETIZERS

SOUP OF THE DAY US \$10/EC \$27

Ask your server for our Daily Soup

ROASTED PUMPKIN & SWEET POTATO SALAD (V), (GF) US \$17/EC \$45

Lettuce, Spinach, Goat Cheese,
Balsamic Vinaigrette

CLASSIC CAESAR SALAD US \$14/EC \$38

Romaine Lettuce, Anchovy Dressing, Herb Crouton

Add: Grilled Shrimp US\$6 or EC\$15

Seared Tuna US\$10 or EC\$27

Grilled Chicken US\$4 or EC\$10

Grilled Steak US\$10 or EC \$27

SPINACH & MUSHROOM RAVIOLI (V*) US \$17/EC \$46

Vegetable Ragout

TUNA TARTAR US \$14/EC \$38

Served with Soy Sauce, Ginger Sesame
Seed Dressing, Avocado (Seasonal)

QUINOA SALAD (V*), (GF) US \$17/EC \$46

Sautéed Peppers, Fresh Herbs, Avocado,
Cranberries, Arugula, Extra Virgin Olive Oil

Add: Grilled Shrimp US\$6 or EC\$15

Grilled Chicken US\$4 or EC\$10

CHICKEN TERRINE US \$19/EC \$51

Country-Style Chicken Terrine, Pineapple Chutney,
Chicken Chicharones

CARIBBEAN CRAB CAKES US \$15/EC \$39

Pico de Gallo, Mango Mayo,
Micro Greens

MAINS

FIRE ROASTED SCALLOP (GF) US \$31/EC \$84

Green Pea Purée, Pineapple Salsa,
Pancetta Crumble, Sweet Corn Risotto

GRILLED CARIBBEAN MAHI US \$29/EC \$78

Sautéed Vegetables, Garlic Mash Potatoes,
Créole Sauce

OVEN ROASTED PORK TENDERLOIN US\$32 /EC \$87

Spice Crusted Tenderloin, Apple & Pumpkin Salad,
Braised Cabbage, Pork Jus, Raisin Jam

CARIBBEAN CURRY SHRIMP US \$25/EC \$68

Sautéed Peppers, Onions, Local Seasonal
Vegetables, Basmati Rice

VEGAN TIAN (V*), (GF) US \$26/EC \$70

Grilled Zucchini Squash, Portobello Mushroom,
Tomato, Fried Plantain, Vegetable Velouté

OVEN ROASTED HERBED CHICKEN BREAST US \$25/EC \$68

Potato Mash, Spinach, Artichoke Timbale, Gravy

LOCAL CATCH OF THE DAY US \$35/EC \$97

Sweet Potato Mash, Assorted Vegetables,
Passion Fruit Beurre Blanc

PASTA MY WAY

Choice of Homemade...

Pappardelle / Fettucine / Spaghetti

With...

Bolognese...Traditional Beef & Marinara Sauce **US \$19/EC\$51**

Seafood....Shrimp, Mussels, Clams, Calamari **US \$29/EC \$78**
(Marinara or Bechamel Sauce)

EVOO.....Extra Virgin Olive Oil, Garlic, Red **US \$14/EC \$35**

Pepper, Broccoli, Yellow Squash,
Zucchini

Chicken.....Bechamel Sauce **US \$20/EC \$54**

8OZ GRILLED TENDERLOIN US \$40/EC \$109

Blistered Creamed Potato, Carrot Purée,
Buttered Asparagus, Beef Jus

SESAME CRUSTED SEARED TUNA US \$32/EC \$87

Soba Noodles, Stir-Fried Vegetables,
Wasabi Cream, Pickled Ginger

VEDA (V*) (GF) US \$25/EC \$67

Cauliflower Steak, Cous Cous,
Chickpeas, Chimichurri Sauce

BARBUDA HALF LOBSTER US \$46/EC \$115

Choice of Thermidor, Grilled or Créole,
Herbed Risotto, Sautéed Vegetables

(V) – Vegetarian, (V*) – Vegan, (GF) – Gluten Free

15% ABST Included. 10% Gratuity automatically charged to each bill.

Salt*Plage
Beach Bar & Restaurant

SHIMMY BEACH CLUB