

DINNER MENU

SOUP FOR THE SOUL

Ti Bananne's Roasted Pumpkin Soup
OVEN ROAST PUMPKIN WITH CREAM CORN, SEASONED WITH LOCAL HERBS & BLENDED WITH COCONUT MILK, SERVED WITH HOUSE MADE MINI CREOLE BREAD.

US\$10 | EC\$27



SMALL PLATES

Crunchy Lump Crab Cake
HERB CRUSTED LUMP CRAB CAKE, SHALLOW FRIED & SERVED WITH A ZESTY CURRY REMOULADE SAUCE

US\$15 | EC\$40

Chilled Shrimp Cocktail Poached Shrimp
CHILLED & SERVED WITH A PIQUANT PINEAPPLE AND COCKTAIL SAUCE

US\$15 | EC\$40

Smoked Salmon Crostini
TOASTED BAGUETTE CROSTINI TOPPED WITH AVOCADO CREAM CHEESE & SMOKED SALMON ROSETTE GARNISH WITH A BALSAMIC REDUCTION

US\$12 | EC\$32

Barbecue Chicken & Smoked Bacon Quesadilla
PULLED BBQ CHICKEN & SMOKED BACON WITH CHEDDAR CHEESE, GRILLED IN FLOUR TORTILLA SERVED WITH TOMATO SALSA

US\$12 | EC\$32

Crispy Coconut Calaman
COCONUT CRUSTED CALAMARI DEEP FRIED AND SERVED WITH A PINEAPPLE SWEET CHILI DIP

US\$14 | EC\$38

Breadfruit & Salt fish Croquette
PANKO BREADED BREADFRUIT, SEASONED WITH SAUTÉED LOCAL HERBS & SALT-FISH CHIQUETAILLE, SERVED WITH A SPICY TOMATO CHUTNEY

US\$10 | EC\$27

Julienne Crudité & Mixed Green Salad Rolls
FINE JULIENNED VEGETABLE SALAD, TOSSED IN A GINGERED MANGO SOY DRESSING, WRAPPED IN RICE PAPER & TOASTED SESAME SEED

US\$12 | EC\$32

CHEF SKINNER'S FAVORITES

SERVED WITH YOUR CHOICE OF A SIDE DISH

Caribbean Style Braised Lamb Shank
LAMB SHANK MARINATED IN LOCAL HERBS AND SLOW COOKED IN SAUTÉED MIREPOIX & RED WINE SAUCE

US\$25 | EC\$67

Hoisin Passion Fruit glazed Baby Back Ribs
PASSION FRUIT MARINATED BABY BACK RIBS, BRAISED UNTIL TENDER, THEN CARAMELIZED ON THE GRILL WITH A HOISIN PASSION FRUIT BARBECUE SAUCE

US\$28 | EC\$75

Madras Mahi Mahi
PAN SEARED INDIAN SPICED CHUNKS OF MAHI MAHI AND SIMMERED IN A COCONUT CURRY SAUCE

US\$27 | EC\$72

Herb Almond Crusted Salmon
GRILLED TERIYAKI MARINATED PINK SALMON CROWNED WITH A TOASTED HERB ALMOND CRUMBLE, SERVED ON A BED OF ROASTED TOMATO, CAPERS AND LOCAL HERB RELISH

US\$28 | EC\$75

Soy Orange and Ginger Glazed Red Snapper
ASIAN SPICED MARINATED RED SNAPPER FILLET, GRILLED TO PERFECTION AND DRIZZLED WITH AN ORANGE AND GINGER SOY DRESSING

US\$28 | EC\$75

SIDE DISHES

VEGETABLE FRIED RICE	FRENCH FRIES
DEEP FRIED RIPE PLANTAIN	TOSSED SALAD
GARLIC VEGETABLES	SEASONED STEAK FRIES
PARMESAN MASHED POTATO	COCONUT BASMATI RICE
CREAMED SPINACH & MUSHROOMS	US\$4 EC\$10

FARM TO TABLE

 Tropical Garden Salad
TOSSED GARDEN FRESH SALAD WITH PINEAPPLE, TOASTED COCONUT & MANGO DRESSING.

US\$10 | EC\$27

 Tomatoes & Blue Cheeses Salad
SLICED TOMATO ON A BED OF GREENS WITH BLUE CHEESE CRUMBLE, CRISPY FRIED ONION RINGS & PESTO DRESSING

US\$12 | EC\$32



CAESAR SALAD

	APPETIZER	MAIN
 Classic	US\$10 / EC\$27	US\$15 / EC\$40
Gilled Chicken	US\$10 / EC\$27	US\$18 / EC\$48
Gilled Salmon	US\$10 / EC\$27	US\$25 / EC\$67
* Gilled Shrimp	US\$10 / EC\$27	US\$30 / EC\$80

DINNER MENU

LARGE PLATES

SERVED WITH YOUR CHOICE OF A SIDE DISH

* Pistachio Rack of Lamb 
SPICED RUBBED RACK OF LAMB GRILLED TO PERFECTION, CROWNED WITH TOASTED PISTACHIO CRUMBLE & SERVED WITH A TAMARIND CHUTNEY SAUCE
US\$35 | EC\$93

* Cajun Shrimp Skewers with Scallop Scampi
GRILLED CAJUN SPICED SHRIMP SKEWERS, SERVED WITH SAUTÉED SCALLOP SIMMERED IN A GARLIC HERB BUTTER SAUCE
US\$32 | EC\$85

Grilled Chicken Champignon
LOCAL HERB MARINATED CHICKEN BREAST SERVED WITH A BRANDY FLAMBÉED MUSHROOM SAUCE
US\$25 | EC\$67

Coco Spiced Pork Tenderloin
COCOA & LOCAL SPICE RUBBED PORK TENDERLOIN, GRILLED TO PERFECTION & SERVED WITH A FLAMBÉED GRAND MARNIER SAUCE
US\$25 | EC\$67

Pineapple Sweet and Sour Chicken Wings
GRILLED CITRUS MARINATED BONELESS CHICKEN WINGS, GLAZED WITH A SWEET AND SOUR PINEAPPLE SAUCE
US\$25 | EC\$67

PASTA CORNER

CREATE YOUR OWN DISH WITH YOUR CHOICE OF PASTA, A SAUCE & A PROTEIN

Pasta Options
FETTUCCINE, PENNE OR SPAGHETTI

Sauces
ALFREDO, MARINARA OR CREAM PESTO

Protein

GRILLED CHICKEN..... **US\$25 | EC\$67**

* MIXED SEAFOOD..... **US\$30 | EC\$80**

BEEF TIPS..... **US\$28 | EC\$75**

 GRILLED VEG & PORTABELLA..... **US\$25 | EC\$67**

THE STEAK EXPERIENCE

ALL STEAKS ARE GRILLED TO YOUR PREFERENCE & SERVED WITH YOUR CHOICE OF A SAUCE

- Blue Cheese • Mushroom
- Herb Butter • Peppercorn

* 14 oz Rib Eye Steak **US\$38 | EC\$101**

* 12 oz Sirloin Steak **US\$36 | EC\$95**

DESSERTS

Banana Pecan Pie  **US\$12 | EC\$32**

Warm Apple and Blackberry Cobbler with Nutmeg Ice Cream **US\$10 | EC\$27**

White Chocolate Passion fruit Cheesecake **US\$10 | EC\$27**

Ginger Coconut Crème Brûlée **US\$10 | EC\$27**

Ti Bananne Chocolate Mousse Cake **US\$12 | EC\$32**

ICE CREAM

ASK YOUR SERVER FOR AVAILABLE FLAVORS **US\$6 | EC\$16**

LIQUEUR COFFEE

Ti Bananne Coffee 
RUM, NUT LIQUEUR, COFFEE, CREAM **US\$9 | EC\$23.85**

Calypso Coffee **US\$9 | EC\$23.85**
COFFEE LIQUEUR, COFFEE, CREAM

Italian Coffee 
AMARETTO, COFFEE, CREAM **US\$7 | EC\$18.55**

Insh Coffee **US\$9 | EC\$23.85**
IRISH CREAM, WHISKEY, COFFEE, CREAM