

DRAGONFLY

DINNER MENU

6⁰⁰ PM - 10⁰⁰ PM

STARTERS

- CHEF'S SELECTED LOCAL SOUP** US\$8/EC\$21
Served with Creole bread
- DRAGONFLY GARDEN SALAD** (V) (D) US\$12/EC\$34
With orange vinaigrette and crisp
- *MAHI-MAHI COCONUT CEVICHE** (GF) US\$14/EC\$39
Marinated fillet of mahi-mahi with lime juice, coconut milk and peppers served with plantain chips
- *SAUTEED LOCAL LAMBI (CONCH)** (H) US\$16/EC\$43
Prepared with garlic butter or in a Creole sauce and served with Creole bread
- GOAT'S CHEESE AND ONION TART** (V) US\$13/EC\$36
On puff pastry with organic leaves and herb oil
- *SALTFISH ACCRAS** US\$10/EC\$29
Classic salt fish fritters with St. Lucian hot sauce

MAIN COURSES

- DRAGONFLY SIGNATURE 'SURF AND TURF' MIXED GRILL** US\$50/EC\$135
USDA prime 5oz sirloin steak, sautéed marinated shrimp and jerk pork medallion served with Chef's rice selection and garden vegetables
- CHEF'S SELECTED FISH OF THE NIGHT** (D) US\$29/EC\$78
Pan-seared or grilled and served fried plantain, rice and fresh vegetables and your choice of tomato salsa, lemon butter or Creole sauce
- JERK PORK** US\$28/EC\$75
Medallions of pork loin, marinated in island spices, ground provision gratin, garden vegetables and rich jerk jus
- CARIBBEAN BRAISED BEEF SHORT-RIBS** US\$31/EC\$84
Slow cooked island spiced short-ribs in red wine sauce with herb mashed potatoes and local vegetables
- SHRIMP CURRY** (H) US\$31/EC\$84
A medium spiced West Indian style curry served with steamed basmati rice, local chutney and roti bread
- VEGETABLE SKEWERS** (V) (D) US\$21/EC\$57
A selection of local vegetables, marinated and grilled, served with Chef's rice selection and pumpkin purée

SELECTION OF SPECIALITY COFFEE

- REGULAR COFFEE** US \$3.50 / EC8.50
- CAPPUCCINO** The original frothy coffee US \$4.50 / EC12
- LATTE** Tall and milky US \$4.50 / EC12
- ESPRESSO** Single shot US \$3.70 / EC10
- AMERICANO** Single shot with hot water US \$3.70 / EC10
- AFFOGATO** Single shot with a ball of vanilla ice cream US \$8.50 / EC23
- CALYPSO COFFEE** Aged St. Lucian rum US \$7.80 / EC21
- IRISH COFFEE** Irish whiskey US \$7.80 / EC21
- FRENCH COFFEE** French brandy US \$7.80 / EC21

DESSERTS

US\$8/EC\$22

- KEY LIME CHEESE CAKE**
Chocolate sauce, Cointreau infused pineapple compote and brandy snap
- BANANA & PINEAPPLE CRUMBLE TART**
Malibu coulis, crisp cinnamon and coconut crumble coconut ice cream
- FLOURLESS CHOCOLATE CAKE** (GF)
Coffee ice cream, salted butter scotch sauce
- ST. LUCIAN PEMMIE CAKE**
Served with banana ice cream, tropical fruit coulis

(V) VEGETARIAN

(GF) GLUTEN-FREE

(H) HOT & SPICY

(D) DIABETIC FRIENDLY

(N) CONTAINS NUTS

(S) CONTAINS SHELLFISH

PLEASE ADVISE US OF ANY DIETARY REQUIREMENTS OR ALLERGIES WHEN YOU PLACE YOUR ORDER.

*Denotes a starter that is also available as a main course

All prices are in US/EC dollars and include 10% vat. A 10% service charge will also be added to the base price and reflected on your final bill.

All prices are subject to change without notice.

We invite you to share your culinary experience.

#myWJL

@windjammerlanding

@windjammerstl

@WindjammerLanding

