



# Upper Deck

**Steakhouse & Seafood Grill**  
OPEN FROM 6:00PM - 9:30PM

## To Start

- SEAFOOD BISQUE**  **US8/EC22**  
Mixed seafood | aged rum | crème fraiche
- JERK CHICKEN SPRING ROLL** **US15/EC40**  
Smoked jerk chicken | organic salad | pineapple reduction
- GREEN FIG AND SALT-FISH CAKES** **US13/EC35**  
Cucumber salad | hot sauce mayo | fig crisp | garden herb oil
- SESAME TUNA SASHIMI** **US17/EC46**  
Sesame coated tuna | wasabi mayo | pickled vegetables | avocado mousse
- GROUND PROVISION CROQUETTES**   **US12/EC32**  
Panko crumb | local chutney | salsa verde

## Main Course

- CATCH OF THE DAY, SERVED 'YOUR WAY'** **US30/EC80**  
Fresh fillet of fish | today's rice | vegetable selection
- JERK** Classic Jamaican Spice Blend 
- CREOLE** Sautéed bell peppers, onion and garlic in a rich tomato sauce
- GRILLED** Tomato and Chef's garden herb salsa 
- MEUNIERE** Pan-seared and dressed with garden herb and lemon butter sauce
- ST LUCIAN BOUILLABAISE**  **US30/EC80**  
Local fish | seafood | rouille | crouton | pastis
- VOODOO SEAFOOD JAMBALAYA**  **US34/EC91**  
Tomato | jerk spice | herbs | basmati rice
- CONFIT DUCK LEG**  **US35/EC93**  
Honey glazed | soba noodle salad | tempura broccoli | sesame honey dressing
- 'COU COU'** **US25/EC66**  
Corn meal | okra | coconut milk | local spices | Creole sauce | black bean purée
- FILET MIGNON 'SURF AND TURF'** **US50/EC133**  
5oz of prime fillet steak | three garlic shrimps | herb mashed potatoes | vegetables | green peppercorn sauce

\* Caribbean lobster fishing is controlled by the St Lucia Fisheries Department and is only available seasonally. Please advise us of any food allergies or dietary concerns so we may prepare your food to fit your requirements. Be informed that consuming raw or under-cooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness. All prices are in US Dollars and EC Dollars. 10% VAT and 10% service charge will be added to the final bill. All prices are subject to change without notice. Some dishes may be altered due to seasonal or supplier constraints

## CONNOISSEUR'S CHOICE

Each item on our Connoisseurs' Choice selection has been handpicked for quality and taste, the beef is aged for 21 days, the lamb for a minimum of 14 days.

◆ There will be an applicable supplement for guests on the All Inclusive Plan

All selections are served with your choice of sauce:  
Green peppercorn | Red Wine | Béarnaise | Chilli, Garlic and Herb Butter

Go 'surf and turf' add three sautéed shrimp for US10/EC27

- 7OZ FILET MIGNON** **US55/EC146** ◆ **US15/EC40**  
Cut from the center of the tenderloin, lowest fat content, very tender
- LAMB CUTLETS** **US40/EC106** ◆ **US12/EC32**  
Three chargrilled New Zealand lamb cutlets
- 10OZ RIB EYE** **US40/EC106** ◆ **US12/EC32**  
Full flavored due to good marbling and higher fat content
- 12OZ STRIPLAIN** **US53/EC140** ◆ **US16/EC43**  
Firmer texture, good marbling, thin layer of fat on upper edge
- 16OZ T-BONE** **US57/EC152** ◆ **US18/EC48**  
Firmer texture, good marbling, with both filet mignon and striploin
- SIDES (US6/EC16):** French Fries | Truffle Mac and Cheese | Pumpkin Choka | Today's Rice | Herb Mashed Potato | Mixed Vegetables | Garden Salad

## DESSERT

- SIGNATURE CHOCOLATE LAYER CAKE** **US12/EC32**  
Rum dipped chocolate sponge | coffee crème brûlée and caramel mousse | Malibu anglaise | rum & raisin ice cream
- VANILLA PANNA COTTA** **US10/EC27**  
Red wine poach pear | chocolate, passion fruit and black pepper ganache | basil ice cream | orange reduction
- PINEAPPLE STRUDEL** **US10/EC27**  
Vanilla ice cream | spiced tropical fruit compote | oven roasted coconut brittle
- RASPBERRY CHOCOLATE TART** **US10/EC27**  
Passion fruit ice cream | honey sesame tuille | mixed berry compote
- SELECTION OF HOME MADE SORBETS**  **US9/EC24**
- SELECTION OF HOME MADE ICE CREAMS**  **US9/EC24**

 VEGETARIAN  VEGAN  GLUTEN-FREE  CONTAINS SHELLFISH

We invite you to share your culinary experience.

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