


TIDES



BAR+GRILL

STARTERS

VARIATION OF BEETS 95 
roasted, carpaccio, purée

PAN SEARED SCALLOPS 95
butternut squash purée, capers, olive tapenade, julienne celery

LOCAL BLUE FIN TUNA TARTAR 105
onion, miso mayo, guacamole

FEATURED SEAFOOD

GRILLED LOCAL CATCH FISH 150

BLUE FIN TUNA STEAK 160

SPECIALTY CUTS

DEDHAM VALE TOMAHAWK 350

NEW ZEALAND RACK OF LAMB 220

CREEKSTONE CHOICE PORTER HOUSE 275

CREEKSTONE CHOICE ANGUS TENDERLOIN 200

SAUCES

*green peppercorn | red wine jus |
citrus beurre blanc | garlic butter | mushroom sauce*

SIDES OF THE MOMENT 40 EACH

*ginger glazed heirloom carrots | grilled marinated vegetables |
roasted red skin potato | sauteed mushrooms*

DESSERTS

70 % VINCENTIAN CHOCOLATE FONDANT 60
chocolate sauce, vanilla ice cream

CANOUAN FRUIT TARTLET 60
fresh fruits, soursop juice, soursop sorbet

SELECTION OF HOMEMADE ICE CREAM & SORBET 50
cantuccini