



Dinner Menu

Appetizer

- Black Bean and Pumpkin Soup**
Garlic Crostini \$16.00
- Lobster and Vegetable Spring Roll**
Nested In a Creamy Lobster and Thai Basil Sauce \$20.00
- Grilled Ahi Tuna**
Served with Sweet Corn Relish Avocado Puree, and topped with Cilantro Vinaigrette \$18.00
- Mesclun Potpourri Greens**
A mix of tender tomatoes, red beets, breaded Goat Cheese with Raspberry Vinaigrette \$18.00
- Parmesan Crusted Scallops**
Jumbo Sea Scallops dusted with Parmesan and Pan Seared,
Served with Green Pea Puree and Star Anise Chicken Stock Reduction \$22.00

Pasta

- Island Style Sea-food Pasta** \$26.00
Penne Pasta, Shrimp, Scallops and Local Pot-fish In extra Virgin Olive Oil
or Alfredo Sauce topped with Parmesan Cheese and Basil
- Lobster Fettuccine** \$48.00
Steamed Lobster tail meat, Fettuccine and Vegetables in a Lobster Bisque sauce
- Light and Simple Penne** \$45.00
Done in a fresh Tomato and Opal Basil Sauce with Virgin Olive Oil and Spinach
- Chicken Creamy Pasta** \$26.00
A combination of Grilled Chicken Breast, Vegetables, Cilantro and Pepper flakes
- Vegetarian Delight** \$32.00
A Medley of Island Vegetables with Breaded Tofu infused with a Thai Curry and Coconut Sauce

**ALL PRICES ARE IN UNITED STATES DOLLARS,
A 15% Service Charge will be added to your bill
Split plates will carry an additional \$5.00 charge**

**We thank you for joining us here at The Place @Rendezvous Bay Hotel
“Where the Sunsets Heal your Soul”**

Executive chef: Jerome Vanterpool



Meat And Poultry

Entrees

- Grilled Marinated Rack of Lamb** \$48.00
Served with homemade Scallop Potatoes, Steamed Vegetables, Plantain Sticks and Lamb Jue
- Grilled Ribeye** \$48.00
Served with twice baked Idaho Potatoes, Asparagus and a Veal Sauce
- Pan-Seared Beef Tenderloin** \$45.00
Served with Spinach, Leeks, Wild Mushrooms, Scalloped Potatoes and topped with a Red Wine Sauce
- Grilled Pork Tenderloin** \$45.00
Served with Smoke Bacon, Balsamic Reduction and a Pineapple and Mango Salsa
- Grilled Chicken** \$26.00
Served with Potato Gratin finger cut Vegetables topped with Basil, garlic and tomato sauce

Caribbean & Atlantic Specialties

- Grilled or Oven Broiled Lobster** \$48.00/Lb
Served with Steamed Island Vegetables, Chef Coconut Rice and topped with garlic lemon butter
- Pan-Seared Salmon** \$45.00
Served with Leek and Fennel Fondue with a Lobster Cream Sauce and a side of Coconut Rice
- Oven Broiled Snapper** \$28.00
Served with Assorted Island Vegetables and Chef Rice and Peas with Onion Chutney

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