



Served from 11:00 am
Last order at 10:30 pm.

APPETIZERS AND SALADS

Fresh Buffalo Mozzarella and Plum Tomato Salad

Fresh Mozzarella Cheese and Plum Tomato Salad with Pesto and Balsamic Vinaigrette
\$30

Warm Wild Mushroom and Goat Cheese Salad

Baby Spinach Leaves tossed with Stir Fried Mushrooms, Baked Goat Cheese, Roasted Pine Kernels finished with Red Wine Vinegar and Extra Olive Oil
\$42

Lighthouse Cobb Salad

Crisp Mixed Leaves, Grilled Chicken, Smoked Bacon, Tomatoes, Hard Boiled Egg, Crumbled Blue Cheese, Crispy Onions, and Mustard Seed Dressing
\$36

Caesar Salad

A classic of Romaine Lettuce Leaves in Caesar Dressing with Bacon, Garlic Croutons, Anchovy Fillets and Parmesan Cheese
\$33

With Grilled Chicken Breast **\$39**
With BBQ Shrimp **\$42**

SOUPS

Hearty Bajan Chicken Soup

Split Pea Base with Root Vegetables
\$18

Soup of the Day

Please ask your order taker for details
\$16

Ask your waiter for Freshly Toasted Garlic Bread
\$11

SANDWICHES & BURGERS

Club Sandwich

Poached Chicken Breast marinated with Herbs, Bacon, Fried Egg, Tomato, Lettuce and Mayonnaise on Three Slices of Toasted White or Brown Bread. Served with Coleslaw and French Fries
\$33

Melted Vegetable Panini

Coriander Grilled Portobello Mushrooms, Fontina Cheese, Fire-Roasted Peppers, Zucchini, Sweet Onion Pesto Spread and Multigrain Bread. Served with Coleslaw & Fries
\$33

Crispy Dorado Sandwich

Our signature sandwich

Crispy Dorado filet dressed with Spicy Tartar Sauce. Fried Plantains, Tomato, Cucumber and Salad on a Home Baked Bajan Salt Bread. Served with Potato and Scallion Salad
\$39

Lobster Ciabatta Sandwich

Lightly Grilled Ciabatta filled with Gently Poached Lobster, combined with Lime Mayonnaise, Plum Tomatoes and chiffonade of Chives
\$40

Hilton Burger

Served in a Sesame Bun with Tomato, Lettuce, Onion, Dill Pickles, Steak Fries and Coleslaw
\$32

Add Cheddar Cheese	\$3
Add Swiss Cheese	\$3
Add Bacon	\$3
Add Fried Onions	\$3
Add Mushrooms	\$3
Add One Pan Fried Egg	\$3

PIZZA

All our Pizzas are Homemade with a Traditional Thin Crust coated with Fresh Tomato Sauce and topped with Mozzarella Cheese (unless stated otherwise)

Pizza Margherita

Homemade Special Tomato Sauce,
Oregano and Mozzarella Cheese
\$32

Hawaiian Pizza

Crisp based pizza dressed with Tomato,
marinated with Chicken Strips, Pineapple,
Peppers and Mozzarella Cheese
\$38

Hot Smoked Salami and Italian Sausage

Homemade Special Tomato Sauce, Spicy
Salami, Slices of Italian Sausage and
Mozzarella Cheese
\$38

PASTA CORNER

We invite you to create your own Pasta and Sauce combination from our list:

Pasta - Spaghetti, Fettuccini, Penne, Fusilli
Sauces - Bolognese, Alfredo, Marinara, Pesto
\$40

ENTREES

Filet Steak

Pan fried US choice Steak with Sautéed Wild Mushrooms,
Roasted Potatoes and Red Wine Jus
\$70

Red Bean and Lentil Chili

Casserole of Red Beans and Lentils, spiced up with
Local Herbs, served with Sweet Corn Rice
\$38

Thai Red Curry Shrimp

Stir fried Vegetables in a Thai Curry Broth
with Noodles or Steamed Rice
\$60

Catch of the Day

From the local waters, Grilled or Pan Fried,
Topped with Mango Tomato Salsa. Served with
Market Vegetables and Garlic Mash or Jasmine
Rice
\$52

Caribbean Seafood Mixed Grill

Grilled Shrimp, Catch of the Day, Local Smoked Flying Fish
served with a Garlic Butter Sauce and Steamed Rice
\$58


Marinated Chicken Breast

Grilled Chicken Breast, Herbal Crushed Sweet
Potatoes, Tarragon Sauce
\$52

SIDE ORDERS

French Fries	\$11
Mashed Potatoes	\$11
Fresh Vegetables	\$11
Garden Salad	\$11
Garlic Bread	\$11
Steamed Rice	\$11



 Denotes the use of Pork Products
Denotes suitable for Vegetarians (Some items are produced with dairy)

DESSERTS

New York Cheese Cake

With Mango Salsa
\$22

Berry Crème Brûlée

With Short Crust Cookie
\$20

Dark Chocolate Fudge Cake

With Caramel and Vanilla Custard
\$22

Sliced Seasonal Fruit Platter

Topped with Low Fat Cottage Cheese
\$20