

ORTANIQUE ON THE MILE

\$25 PER PERSON SAMPLE LUNCH MENU
(Tax, Gratuity and Beverage are additional)

APPETIZERS

CHOOSE 2

SOUP OF THE DAY

Or

TROPICAL MANGO SALAD

*With Braised Sabal Hearts of Palm, Julienne of Mango,
Gourmet Greens, Caribbean Candied Pecans and Passion Fruit Vinaigrette*

Or

SHRIMP CEVICHE

Served with Guacamole and Plantain Chips

Or

SPICY FRIED CALAMARI SALAD

*Tender Calamari Lightly Dusted with Caribbean Herbs and Spices
Tossed with Mesclun Mix, Julienne of Carrots, Diced Tomatoes and Balsamic Vinaigrette*

Or

SHIRAZ BRAISED SHORT RIBS

With Truffled Caribbean Butter Beans, Vine Ripe Tomatoes and Truffled Gnocchi

ENTREES

CHOOSE 2

JERKED CHICKEN PENNE PASTA

*Sun Dried Tomatoes, Roasted Garlic Cloves, Shiitake Mushrooms,
Fresh Torn Basil in a Light Cream Sauce*

Or

ROASTED WEST INDIAN CORNISH GAME HEN

*Marinated in Traditional Jamaican Spices
Topped with a Piquante Brown Stew Sauce with Jamaican Rice "n" Peas and Sautéed Broccolini*

Or

CERTIFIED ANGUS BEEF FLAT IRON

With South American Moros, Sautéed Broccolini and our Chimichurri Sauce

Or

JAMAICAN SPICED PORK CHOP

*With Guava Bacardi Spice Rum Sauce and South American Moros
Topped with Drunken Raisins and Tropical Fruit Flambé*

Or

SAUTEED GARLIC SHRIMP

In A Key Lime Caper Butter Sauce, Haricot Vert and Jasmine Rice

Vegetarian Dish Available "Chef's Choice"

DESSERTS

CHOOSE 2

COCONUT PANNA COTTA

With Chocolate Shortbread Cookie

Or

HOMEMADE CINNAMON ATLANTICO RUM CAKE

With Crushed Pecans, Cinnamon Crumble and Chantilly Cream

Or

CHOCOLATE LOVERS

ORTANIQUE ON THE MILE

\$35 PER PERSON SAMPLE LUNCH MENU
(Tax, Gratuity and Beverage are additional)

APPETIZERS

CHOOSE 2

SOUP OF THE DAY

Or

TROPICAL MANGO SALAD

*With Braised Sabal Hearts of Palm, Julienne of Mango,
Gourmet Greens, Caribbean Candied Pecans and Passion Fruit Vinaigrette*

Or

CEVICHE OF THE DAY

Or

WEST INDIAN CURRIED FRESH JUMBO LUMP CRAB CAKE

*With Blended Curries, Red Peppers, Scallions and Japanese Panko
Served with Sorrel Flower Paint, Papaya-Lime Coulis and Yucca Chip*

Or

SHIRAZ BRAISED SHORT RIBS

With Caribbean Butter Beans, Vine Ripe Tomatoes and Truffled Gnocchi

ENTREES

CHOOSE 3

JERKED CHICKEN PENNE PASTA

*Sun Dried Tomatoes, Roasted Garlic Cloves, Shiitake Mushrooms,
Fresh Torn Basil in a Light Cream Sauce*

add shrimp \$4 supplement charge

Or

ROASTED WEST INDIAN HALF CORNISH GAME HEN

Marinated in Traditional Jamaican Spices

Topped with a Piquante Brown Stew Sauce with Jamaican Rice "n" Peas and Sautéed Broccolini

Or

CERTIFIED ANGUS BEEF FLAT IRON

With Manchego Cheese Truffled Mashed Potatoes and Sautéed Asparagus

With Shiitake Mushroom Port Wine Demi

Or

JAMAICAN SPICED PORK CHOP

With Guava Bacardi Spice Rum Sauce and South American Moros

Topped with Drunken Raisins and Tropical Fruit Flambé

Or

CHIPOTLE AIOLI SCOTTISH SALMON

With Calypso Mashed Potatoes, Roasted Mt. Diablo Corn and Black Bean Salsa

Vegetarian Dish Available "Chef's Choice"

DESSERTS

CHOOSE 2

COCONUT PANNA COTTA

With Chocolate Shortbread Cookie

Or

HOMEMADE RUM CAKE

With Appleton Rum Soaked Raisins and Cream Chantilly

Or

CHOCOLATE HONEY ALMOND TART

With Chantilly Cream & Fudge Sauce

ORTANIQUE ON THE MILE

\$40 PER PERSON SAMPLE LUNCH MENU
(Tax, Gratuity and Beverage are additional)

APPETIZERS

CHOOSE 3

SOUP OF THE DAY

Or

TROPICAL MANGO SALAD

*With Braised Sabal Hearts of Palm, Julienne of Mango,
Gourmet Greens, Caribbean Candied Pecans and Passion Fruit Vinaigrette*

Or

CEVICHE OF THE DAY

Served with Guacamole and Plantain Chips

Or

WEST INDIAN CURRIED FRESH JUMBO LUMP CRAB CAKE

*With Blended Curries, Red Peppers, Scallions and Japanese Panko
Served with Sorrel Flower Paint, Papaya-Lime Coulis and Yucca Chip*

Or

RUM BRAISED SHORT RIBS

With Caribbean Butter Beans, Vine Ripe Tomatoes and Truffled Gnocchi

ENTREES

CHOOSE 3

JERKED CHICKEN or SHRIMP PENNE PASTA

*Sun Dried Tomatoes, Roasted Garlic Cloves, Shiitake Mushrooms, Fresh Torn Basil
In a Light Cream Sauce*

Or

WEST INDIAN CORNISH GAME HEN

*Marinated in Traditional Jamaican Spices
Topped with a Piquante Brown Stew Sauce with Jamaican Rice "n" Peas and Sautéed Broccolini*

Or

CERTIFIED ANGUS BEEF FLAT IRON

With Sweet Plantains, Yuca Fries and Our Ortanique Chimichurri Sauce

Or

JAMAICAN SPICED PORK CHOP

*With Guava Bacardi Spice Rum Sauce and South American Moros
Topped with Drunken Raisins and Tropical Fruit Flambé*

Or

PAN SAUTÉED BAHAMIAN GROUPER

*Marinated in Garlic and Teriyaki with an Ortanique Orange and Bacardi Limon Sauce,
Topped with Steamed Seasoned Christophène and Carrots with Creamy Boniato Mash*

Or

HAWAIIAN AHI TUNA

With Wasabi Mashed Potatoes and Tropical Papaya Salsa

Vegetarian Dish Available "Chef's Choice"

DESSERTS

CHOOSE 2

PASSION FRUIT SABAYON & SEASONAL FRESH FRUIT PARFAIT

With Crispy English Shortbread Cookie

Or

SORBET DUO OF THE DAY

With Almond Tuile

Or

CHOCOLATE LOVERS

Or

HOMEMADE CINNAMON ATLANTICO RUM CAKE

With Crushed Pecans, Cinnamon Crumble and Chantilly Cream