

Tierra! Tierra!

CONTINENTAL BREAKFAST

*Pastry Basket with Jam or Marmalade
Fruit Salad, Chilled Orange Juice, Coffee or Tea* **\$14**

AMERICAN BREAKFAST

*Choice of Two Eggs Any Style, Breakfast Potatoes,
Bacon, Sausage, Choice of Toast,
Choice of Orange Juice, Coffee or Tea* **\$17**

EGGS BENEDICT

*Two Poached Eggs, English Muffin, Canadian Bacon,
Hollandaise & Breakfast Potatoes* **\$18**

EGGS FLORENTINE

*Two Poached Eggs, English Muffin, Sautéed Spinach,
Hollandaise & Breakfast Potatoes* **\$17**

THREE EGG OMELETTE

*Choose from Egg Whites or Whole Eggs
Toppings: Cheddar Cheese, Peppers, Onions,
Mushrooms, Spinach, Ham, Bacon, Sausage,
Tomatoes, Jalapenos. Served with Breakfast Potatoes
& Choice of Toast* **\$17**

BREAKFAST "ROTI"

*Tortilla with Scrambled Eggs, Cheddar Cheese,
Jerk Pork, Tomatoes, Jalapenos with Salsa,
Guacamole & Breakfast Potatoes* **\$18**

SMOKED SALMON PLATTER

*Bagel, Cream Cheese, Tomato,
Red Onions & Capers* **\$20**

STEAK & EGGS

*Grilled Five Ounce Sirloin Steak with Two Fried Eggs,
Grilled Tomato, Breakfast Potatoes
& Hollandaise* **\$22**

CRUNCHY FRENCH TOAST

*Prepared with Almonds, Coconut, Corn Flakes
& Maple Syrup. Choice of Bacon or Sausage* **\$17**

PANCAKES

*Fluffy Stack of Homemade Pancakes, Whipped Butter,
Tropical Fruits & Maple Syrup
Choice of Bacon or Sausage* **\$16**

BELGIAN WAFFLE

*Classic Homemade Belgian Waffle, Tropical Fruits
Choice of Bacon or Sausage* **\$16**

OATMEAL

*Slow Cooked with Brown Sugar & Baking Spices,
Choice of Almonds, Raisins or Dried Cranberries* **\$7**

FRESH FRUIT MEDLEY

Seasonal Fruits, Yogurt & Breakfast Pastry **\$12**

HOUSE MADE MUESLI

Dried Tropical Fruits & Milk **\$12**

SIDES

Applewood Smoked Bacon **\$5**

Two Eggs **\$5**

Sausage Links **\$5**

Breakfast Potatoes **\$5**

Breakfast Bread **\$5**

Toast **\$5**

Fruit Salad **\$5**

BEVERAGES

*Regular Coffee, Decaffeinated Coffee,
Assorted Tea* **\$4**

*Fruit Juices, Espresso, Cappuccino,
Still or Sparkling Water* **\$4**

Morning Mimosa **\$5**

Scrub Island Bloody Mary **\$8**

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L U N C H M E N U

APPETIZERS

Chili Lime Shrimp

zesty shrimp with creamy chipotle dip and alfalfa sprouts \$16

Crispy Calamari

crunchy calamari with creole mustard remoulade dipping sauce \$16

Conch Fritters

caribbean conch with chipotle tartar sauce \$18

Chips & Dip

crispy corn tortilla chips, guacamole, sour cream and tomato salsa \$10

Nachos with Chili Con Carne

layers of corn tortilla chips, chili con carne, cheddar jack cheese, diced tomatoes, kalamata olives, jalapenos, sour cream, guacamole and tomato salsa \$16

Jerked Chicken Wings

tossed with tropical bbq sauce, celery, carrots and blue cheese dip \$16

SALADS

Garden Fresh Salad

*baby mixed greens, cucumber, tomatoes, red onions with balsamic vinaigrette \$14
add grilled chicken \$7 add grilled shrimp \$10*

Tropical Salad

baby mixed greens, baby spinach, citrus wedges, papaya with mango vinaigrette \$14

Classic Caesar Salad

*crisp hearts of romaine, tossed in our robust caesar salad dressing
topped with herbed croutons and parmesan cheese \$14
add grilled chicken \$7 add grilled shrimp \$10*

Scrub Island Chicken Salad

curried chicken, mixed greens, red onions, cherry tomatoes and chips \$18

Wedge Salad

*wedge of iceberg lettuce with elegant blue cheese dressing,
crisp applewood smoked bacon, grape tomatoes \$15*

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L U N C H M E N U

SCRUB ISLAND SPECIALTIES

Chicken Schnitzel

lightly breaded and pan fried chicken breast with chive aioli \$20

Scrub Island Burger

prime burger with caramelized onions, sautéed mushrooms, crisp lettuce, sliced tomatoes and melted swiss cheese \$19

Certified Angus Beef Burger

cooked to desired temperature with your choice of swiss, cheddar, american, provolone or pepper jack cheese \$16

Vegetarian Burger

served with your choice of swiss, cheddar, american, provolone or pepper jack cheese \$16

Pulled Pork Sandwich

slow roasted pork smothered with our hickory smoked bbq sauce with a pickle spear \$18

Scrub Island Fish Sandwich

blackened grouper fillet on jamaican coco bread with sofrito sauce, pickled escovitch slaw \$18

Classic Philly Cheese Steak

grilled steak with julienne green bell pepper caramelized onions and provolone cheese \$24

Cheese Quesadilla

*flour tortilla filled with cheddar jack cheese and diced peppers
served with tomato salsa, guacamole and sour cream \$12*

Chicken & Mushroom Quesadilla

*flour tortilla filled with cheddar jack cheese, sliced grilled chicken and sautéed mushrooms
served with tomato salsa, guacamole and sour cream \$19*

Smoked Turkey Sandwich

*triple decker sandwich with sliced turkey breast, applewood smoked bacon, swiss cheese,
avocado puree, crisp lettuce and sliced tomatoes \$16*

Grilled Veggie Wrap

*grilled zucchini, yellow squash, portabella mushroom, roasted bell peppers
and hummus wrapped in a warm tomato tortilla \$18*

Fish & Chips

beer battered and deep fried mahi mahi fillet served with tartar sauce and fries \$22

Sandwiches & Wraps are served with the choice of green salad or fries. Upgrade to sweet potato fries (\$4)

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D I N N E R M E N U

APPETIZERS

Crab Cake

crab cakes served with vegetable slaw and remoulade \$16

Coconut Shrimp

coconut crusted shrimp with mango passion fruit dipping sauce \$16

Spinach & Artichoke Dip

creamy spinach & artichoke dip served with crunchy corn tortilla chips \$ 14

Chips & Dip

crispy corn tortilla chips, guacamole, sour cream and tomato salsa \$10

Nachos with Chili Con Carne

layers of corn tortilla chips, chili con carne, cheddar jack cheese, diced tomatoes, kalamata olives, jalapenos, sour cream, guacamole and tomato salsa \$16

Jerked Chicken Wings

tossed with tropical bbq sauce, celery, carrots and blue cheese dip \$16

SOUP

Caribbean Pumpkin Soup \$10

SALADS

Garden Fresh Salad

*baby mixed greens, cucumber, tomatoes, red onions with balsamic vinaigrette \$14
add grilled chicken \$7 add grilled shrimp \$10*

Tropical Salad

baby mixed greens, baby spinach, citrus wedges, papaya with mango vinaigrette \$14

Classic Caesar Salad

*crisp hearts of romaine, tossed in our robust caesar salad dressing
topped with herbed croutons and parmesan cheese \$14
add grilled chicken \$7 add grilled shrimp \$10*

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D I N N E R M E N U

ENTREES

Scrub Island Burger

*prime burger with caramelized onions, sautéed mushrooms, crisp lettuce, sliced tomatoes and melted swiss cheese served with fries \$19
add fried egg \$1*

Certified Angus Beef Burger

cooked to desired temperature with your choice of swiss, cheddar, american, provolone or pepper jack cheese served with fries \$16

Vegetarian Burger

served with your choice of swiss, cheddar, american, provolone or pepper jack cheese served with fries \$16

Classic Philly Cheese Steak

grilled steak with julienned green bell pepper, sautéed onions, provolone cheese and spiced potato wedges \$24

Fish & Chips

beer battered and deep fried mahi mahi fillet served with tartar sauce and seasoned fries \$22

BBQ Baby Back Ribs

tender ribs with glazed with our tropical bbq sauce and served with potato wedges \$30

Penne Pomodoro

roasted vegetables, tossed with chunky tomato and roasted garlic topped with parmesan cheese \$25

Prime New York Steak

grilled 14 oz. prime aged beef with mushroom sauce, herbed roasted red bliss potatoes and vegetable medley \$46

Pasta Alfredo

*al dente pasta in creamy parmesan cheese sauce made with real butter and cream \$23
add grilled chicken \$7 add grilled shrimp \$10*

Chicken Roti

authentic west indian dish with tender curried chicken wrapped in roti skin topped with tomato chutney and served with garden salad \$24

Shrimp Curry

coconut curry shrimp, jasmine rice, fried sweet plantain and vegetable medley \$36

Chicken Cacciatore

grilled chicken breast served with herbed roasted red bliss potatoes and seasonal vegetables \$32

Ahi Tuna

blackened ahi tuna with teriyaki plum sauce and pineapple papaya salsa served with jasmine rice and vegetable medley \$36

Red Snapper

pan seared snapper with creole sauce served with rice and peas and seasonal vegetables \$34

Coconut Rum Poached Grouper Fillet

served with fragrant lemon grass oil, rice and peas and broccoli \$34