

STRAWBERRY HILL

DINNER


APPETIZERS

SOUP OF THE DAY 10
Please ask your server for today's creation.

GARLIC PRAWNS 16
Sautéed with garlic & fresh herbs. House made crostini.



CRAB CAKES 18
Golden pan fried. Cabbage and pineapple slaw.

SMOKED OCHI SAUSAGE 16
Marinated cabbage leaf, papaya chutney, grainy mustard.

 **CRISPY VEGETABLE SPRING ROLLS** 15
Made in house. Deep fried. Sweet soy & ginger dip.

LAVENDER & HONEY CHICKEN SKEWERS 17
Crispy bammy, tomato & cucumber salad. Tzatziki sauce.

SALADS

  **SALAD OF FRESH GREENS** 12
Organic Mountain greens, seasonal vegetables. Strawberry house vinaigrette.
Add chicken breast ~ 6 / Add shrimp ~ 8 / Add steak 8

 **MEDITERRANEAN STYLE CHO-CHO SALAD** 16
Mozzarella, pesto olives, cucumber, tomato, red onion & herbs mixed with fresh lime & olive oil.

 Vegetarian






 Gluten Free

All menu prices are in USD
20% GCT & service charge will be added to your bill.

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MAIN COURSES

-  **POTATO WRAPPED SNAPPER** 32
Thinly sliced - crispy Irish potato. Sautéed callaloo & coconut rice. Lime butter sauce.
-  **SMOKED PORK CHOP** 29
Bacon wrapped ripe plantain, roasted seasonal vegetables, Jamaican apple compote.
- COCONUT CURRY PRAWN LINGUINI** 27
Creamy sauce tossed with seasonal vegetables & Jamaican peanuts.
-  **STUFFED CHICKEN BREAST** 30
Coconut coated. Grilled pineapple, sweet peppers & callaloo.
Roasted garlic mash potatoes.
-  **WARM QUINOA & PLANTAIN SALAD** 25
Ackee, callaloo, tomato, red onion & seasonal vegetables, served over grilled plantain.
Citrus vinaigrette.
- JAMAICAN OXTAIL SHEPHERD'S PIE** 29
Stewed with Jamaican spices, beans & carrots. Fried plantain, cabbage salad.
Thyme mash potato crust.
-  **RACK OF LAMB** 42
Grainy mustard crust, garlic mashed potatoes, warm vegetable stuffed tomato.
Rosemary jus.
-  **GRILLED FILET MIGNON** 42
Grain fed Jamaican beef. Roasted potatoes and seasonal vegetables. Red wine sauce.

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DESSERTS

CHOCOLATE LAVA CAKE	12
Strawberry sauce.	
BLACKWELL GLAZED RUM CAKE	9
Choice of ice cream.	
COCONUT CREAM CARAMEL	9
Marinated seasonal fruit.	
BLUE MOUNTAIN DAILY CHEESECAKE	10
Please ask your server for today's flavour	
STRAWBERRY HILL HOMEMADE ICE CREAM	10
Please ask your server for today's selection.	

AFTER DINNER DRINKS

Cockburn's Port	8
Hennessey VS	15
Hennessey VSOP	21
Hennessey XO	30
Courvoisier VS	10
Coffee & Rum cream	9