

Weekly Menu

*A journey through the
flavourful Jamaican Cuisine*

TUESDAY

Appetizer	Cream of Pumpkin & Carrot Soup spiced with Ginger and Orange US\$6
Maincourse options	Barracuda Steak or Snapper Filet Esvoeitch with spicy onionrings US\$22 Authentic Jamaican Curry Goat served on a bed of white Rice US\$22 Ackee and Calaloo Risotto US\$ 19
Dessert	Banana Split topped with chocolate US\$8

WEDNESDAY

Appetizer	Vegetarian Red Peas Soup US\$6
Maincourse options	Snapper Filet in a coconut cream sauce US\$22 Jamaican Curried Chicken on a bed of white rice and Calaloo US\$18 Sweet Potato Stew with Yoghurt-Mince-Sauce US\$19
Dessert	Fresh Fruit Salad with Ice Cream US\$8

THURSDAY

Appetizer	Codfish Fritters served with Mango and Papaya Chutney US\$6
Maincourse options	Barracuda in a brown stew sauce served on a bed of rice & peas US\$22 Lasagne Bolgnese US\$22 Pumpkin Lasagne US\$20
Dessert	Cinnamon Banana Fritters topped with Ice Cream US\$6

FRIDAY

Appetizer	Fish Soup US\$6
Maincourse options	Curried Conch on a bed of white Rice with a serving of calaloo US\$25 Stew Beef on Rice and Peas with a side order of vegetable US\$20 Rastamans Ital Stew US\$18
Dessert	Crepe with hot fruits and ice cream US\$10

SATURDAY IS JERK-NIGHT

Traditional LighthouseInn Jerk-Chicken and Jerk Pork, Potato Salad, Coleslaw, Saltfish Fritters and Johnny Cake, Rum Cake all you can eat