

# La Salsa

## Restaurant & Bar

### *Soup of the Day*

PLEASE ASK YOUR SERVER ABOUT TODAY'S SPECIAL

\$20

### *Appetizers*

#### **Sesame Seed Crusted Tuna**

*Seared loin of tuna with wakame, pickled cucumber and a ponzu sauce*

\$30

#### **Beets Salad**

*Roasted beetroot with goat cheese, orange segments, mesclun lettuce and passion fruit vinaigrette*

\$25

#### **Coconut Crusted Shrimp**

*Savoury shredded coconut shrimp breaded and deep fried served with sweet curry dip*

\$30

#### **Tomato Bruschetta**

*Diced tomatoes, fresh basil with a hint of garlic and olive oil served on a crostini with sprinkle parmesan*

\$25

#### **Chicken Samosas**

*Pockets of crispy pastry filled with curried chicken, fried and served with a mango chutney*

\$20

### *Fish Entrees*

#### **Catch of the Day**

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\$65

#### **Mahi Mahi Bombay**

*Pan seared mahi mahi with basmati rice, market vegetables and a mild curry sauce*

\$60

### *Risotto & Pasta*

#### **Vegetable Risotto**

*Creamy risotto with market vegetables and roasted bell peppers topped with parmesan cheese*

\$55

#### **Chicken Fettuchini**

*House smoked chicken tenders, sautéed with vegetables and tossed with tomato sauce*

\$60

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## Restaurant & Bar

### Meats

<b>Chef's Daily Creation</b>	\$70
<i>PLEASE ASK YOUR SERVER ABOUT TODAY'S CREATION</i>	
<b>New Zealand Lamb Shank</b>	\$70
<i>Slow braised lamb shank on a bed of roasted garlic potatoes, steamed vegetables with a mint jus</i>	
<b>Jerk Pork Tenderloin</b>	\$75
<i>Marinated in jerk seasoning, lightly grilled and then roasted, served with sweet potato mash, fresh vegetables accompanied with a mango sauce</i>	
<b>8 oz. Center-Cut Strip-Loin Steak</b>	\$75
<i>Pan roasted with garlic and thyme served on a pomme fondant with a thyme au jus</i>	
<b>Bar-B-Que Chicken</b>	\$55
<i>Grilled and smothered in a la salsa house made bbq sauce served with fries and coleslaw</i>	
<b>Twice Baked Jacket Potato</b>	\$35
<i>Idaho potato baked with cheddar cheese, crispy bacon, sour cream and chives</i>	

### Treat Yourself

(Items below are not included on the all-inclusive program, but are available at a supplementary cost)

<b>Premium Grilled Steak</b>		AI	NON
<i>Grilled steak, fresh cut home fries and choice of pepper corn sauce or demi glaze</i>			AI
<b>Rib-Eye (10oz)</b>	\$35   \$80		
<b>Filet Mignon (7oz)</b>	\$40   \$90		
<b>Lobster Thermidor</b>	\$45   \$95		
<i>Slow cooked Lobster in a creamy Mornay Sauce with Mash Potatoes</i>			
<b>Herb Crusted Lamb Rack</b>	\$35   \$80		
<i>Lamb rack to your delight served with mashed potatoes</i>			

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### *Appetizers*

#### Spiced Crusted Calamari

*Calamari rings seasoned and deep fried, served with lemon aioli*

\$20

#### Greek Salad

*Romaine lettuce with olives, cucumber, bell peppers, tomatoes, feta cheese finished with a lemon and dill vinaigrette*

\$30

#### Tandoori Chicken

*Tandoori rubbed grilled chicken tenders with a coleslaw and mango chutney*

\$25

#### Napoleon Stack

*Sauteed mushrooms, roasted red onions, eggplant, zucchini, bell peppers, and topped with a tomato sauce*

\$30

#### Vegetable Spring Rolls

*Asian vegetables in a crispy wrapper, deep fried and served with a soy sauce*

\$25

### *Fish Entrees*

#### Catch of the Day

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#### Blackened Flying Fish

*Lightly seasoned with blacken seasoning, and sautéed, served with basmati rice, steamed vegetables, finished with a citrus beurre blanc*

\$55

### *Risotto & Pasta*

#### Shrimp Risotto

*Creamy risotto with plump shrimp in a basil cream sauce, topped with grated parmesan cheese*

\$60

#### Penne Pesto

*Penne pasta tossed in pesto with olive oil roasted vegetables and drizzled with truffle oil*

\$55

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### Meats

**Chef's Daily Creation** \$70  
*PLEASE ASK YOUR SERVER ABOUT TODAY'S CREATION*

**Modenese Pork-Loin** \$65  
*Pan seared 8 oz. cut from the loin, marinated in garlic and herbs, pan roasted, finished with a light white wine cream sauce, served with spinach potatoes*

**N.Y. Steak Au Poivre** \$75  
*Crack black peppercorns rubbed 8 oz. steak, served on a bed of garlic mash potatoes, seasonal vegetables with a brandy demi glaze cream sauce.*

**Garlic Marinated Chicken Breast** \$60  
*Seared chicken breast served with a roasted vegetable cous cous and a mango chilli sauce.*

**Bangers & Mash** \$50  
*Fluffy potato mash, pork sausages accompanied with peas and carrots, finished with an onion gravy*

**Lamb Kebabs** \$50  
*Marinated and grilled to perfection, served with roasted vegetables and golden cous cous*

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**Premium Grilled Steak**  
*Grilled steak, fresh cut home fries and choice of pepper corn sauce or demi glaze* AI NON AI

**Rib-Eye (10oz)** \$35 | \$80

**Filet Mignon (7oz)** \$40 | \$90

**Lobster Thermidor** \$45 | \$95  
*Slow cooked lobster in a creamy mornay sauce with mash potatoes*

**Herb Crusted Lamb Rack** \$35 | \$80  
*Lamb rack to your delight served with mashed potatoes*

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### *Appetizers*

#### **Shrimp Cocktail**

*Poached jumbo shrimp with a marie rose dipping sauce, lettuce and tomato sauce served in a martini glass*

\$30

#### **Tuna Tar-Tar**

*Diced fresh tuna lightly seasoned with sesame seed oil and served with a sweet potato crisps*

\$30

#### **Grilled Wedge Salad**

*Iceberg wedge lightly seasoned tossed in olive oil and grilled, drizzled with a blue cheese dressing topped with garlic croutons*

\$30

#### **Roasted Vegetables Flat Bread**

*Roasted market vegetables on a pita bread with a pomodoro sauce and parmesan cheese*

\$30

#### **Buffalo Wings**

*Deep fried and glaze with a homemade bar-be-que sauce, served with home fries and coleslaw*

\$30

### *Fish Entrees*

#### **Catch of the Day**

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\$65

#### **Grilled Salmon**

*Grilled salmon on a bed of rustic new potato mash with a dijon cream sauce*

\$65

### *Risotto & Pasta*

#### **Wild Mushroom Risotto**

*Mushroom risotto in tomato sauce with grated parmesan cheese and truffle oil*

\$55

#### **Cheese Ravioli**

*Ravioli pasta in alfredo sauce, roasted butternut squash and sage butter*

\$60

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### Meats

<b>Chef's Daily Creation</b> <i>PLEASE ASK YOUR SERVER ABOUT TODAY'S CREATION</i>	\$70
<b>8 oz. Strip-Loin Steak</b> <i>Grilled to your liking and served with roasted potatoes and steamed vegetables</i>	\$75
<b>West Indian Coconut Chicken Curry</b> <i>(Vegetable only option available on request)</i> <i>Served with basmati rice, dahl roti skin, steamed vegetables and mango chutney</i>	\$75
<b>Char-Grilled Pork Chop</b> <i>Marinated with honey and citrus juice, grilled and served on a bed of roasted vegetables, red potatoes with an apple demi glaze</i>	\$65
<b>Stir Fry Beef</b> <i>Strips of beef cooked in sesame seed oil, garlic ginger, oriental vegetables and soy sauce served with steamed rice</i>	\$65
<b>Gourmet Burger</b> <i>Juicy homemade 8. oz. grill burger with caramelized onions, bell peppers, lettuce, tomatoes, bbq sauce, pepper jack cheese and jalapenos, served with sweet potatoes fries and cabbage slaw</i>	\$40

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<b>Rib-Eye (10oz)</b>	\$35	AI   \$80
<b>Filet Mignon (7oz)</b>	\$40	AI   \$90
<b>Lobster Thermidor</b> <i>Slow cooked lobster in a creamy mornay sauce with mash potatoes</i>	\$45	AI   \$95
<b>Herb Crusted Lamb Rack</b> <i>Lamb rack to your delight served with mashed potatoes</i>	\$35	AI   \$80

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### *Appetizers*

#### **Maryland Style Crab Cakes**

*Seasoned crab meat lightly breaded and deep fried, served with a garlic aioli*

\$30

#### **Prosciutto and Mozzarella Salad**

*Slices of prosciutto and mozzarella cheese with mango, mix leaf and drizzled with a pesto dressing.*

\$30

#### **La Salsa Garden Salad**

*Lettuce blend tossed with cucumber, tomatoes, bell peppers and red onions, topped with a passion fruit vinaigrette*

\$25

#### **Atlantic Smoked Salmon Roulade**

*Smoked salmon stuffed with cream cheese, sundried tomatoes and capers, served with salad and a cranberry coulis*

\$30

#### **Chicken Satay**

*Marinated chicken strips, grilled and served with a peanut sauce*

\$25

### *Fish Entrees*

#### **Catch of the Day**

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#### **Pan Seared Snapper**

*Seared marinated snapper with saffron rice, steamed vegetables and a pineapple salsa*

\$60

### *Risotto & Pasta*

#### **Roasted Pumpkin Risotto**

*Roasted pureed pumpkin folded into a creamy risotto, topped with grated parmesan cheese drizzled with truffle oil*

\$55

#### **Shrimp Scampi**

*Sauteed shrimp in garlic butter, lemon juice, white wine and diced tomatoes and broccoli, tossed with linguine*

\$65

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<b>Chef's Daily Creation</b> <i>PLEASE ASK YOUR SERVER ABOUT TODAY'S CREATION</i>	\$70
<b>New York Strip Loin</b> <i>Served with mashed potatoes, market vegetables, demi glaze and scorched onions</i>	\$75
<b>Mango Bar-B-Que Baby Back Ribs</b> <i>Dry rubbed and slow roasted ribs, smothered in bbq sauce served with seasoned wedges and coleslaw</i>	\$65
<b>Chicken Milanese</b> <i>Lightly pounded chicken breast breaded and fried, served on a bed of angel hair in a pomodoro sauce</i>	\$60
<b>Roast Lamb</b> <i>Slow roasted leg of lamb injected with rosemary and garlic, served sliced on a garlic mash with market vegetables and mint jus</i>	\$70
<b>Gourmet Pizza</b> ( <i>Gluten Free Dough Available</i> ) <i>Hawaiian: Pineapple and Ham</i> <i>Margarita: Sliced Tomatoes, Mozzarella and Basil</i>	\$40 \$35

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