

La Salsa

Restaurant & Bar

Soup of the Day

PLEASE ASK YOUR SERVER ABOUT TODAY'S SPECIAL

\$20

Appetizers

Sesame Seed Crusted Tuna

\$30

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

Beets Salad

\$25

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

Coconut Crusted Shrimp

\$30

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

Tomato Bruschetta

\$25

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

Chicken Samosas

\$20

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

Fish Entrees

Catch of the Day

\$65

PLEASE ASK YOUR SERVER ABOUT TODAY'S CATCH

Mahi Mahi Bombay

\$60

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

Risotto & Pasta

Vegetable Risotto

\$55

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

Chicken Fettuchini

\$60

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

La Salsa

Restaurant & Bar

Meats

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

Treat Yourself

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

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

La Salsa

Restaurant & Bar

Soup of the Day

PLEASE ASK YOUR SERVER ABOUT TODAY'S SPECIAL

\$20

Appetizers

Spiced Crusted Calamari

\$20

Calamari rings seasoned and deep fried, served with lemon aioli

Greek Salad

\$30

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

Tandoori Chicken

\$25

Tandoori rubbed grilled chicken tenders with a coleslaw and mango chutney

Napoleon Stack

\$30

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

Vegetable Spring Rolls

\$25

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

Fish Entrees

Catch of the Day

\$65

PLEASE ASK YOUR SERVER ABOUT TODAY'S CATCH

Blackened Flying Fish

\$55

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

Risotto & Pasta

Shrimp Risotto

\$60

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

Penne Pesto

\$55

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

La Salsa

Restaurant & Bar

Meats

Chef's Daily Creation <i>PLEASE ASK YOUR SERVER ABOUT TODAY'S CREATION</i>	\$70
Modenese Pork-Loin <i>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</i>	\$65
N.Y. Steak Au Poivre <i>Crack black peppercorns rubbed 8 oz. steak, served on a bed of garlic mash potatoes, seasonal vegetables with a brandy demi glaze cream sauce.</i>	\$75
Garlic Marinated Chicken Breast <i>Seared chicken breast served with a roasted vegetable cous cous and a mango chilli sauce.</i>	\$60
Bangers & Mash <i>Fluffy potato mash, pork sausages accompanied with peas and carrots, finished with an onion gravy</i>	\$50
Lamb Kebabs <i>Marinated and grilled to perfection, served with roasted vegetables and golden cous cous</i>	\$50

Treat Yourself

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

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

La Salsa Restaurant & Bar

Soup of the Day

PLEASE ASK YOUR SERVER ABOUT TODAY'S SPECIAL

\$20

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

PLEASE ASK YOUR SERVER ABOUT TODAY'S CATCH

\$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

La Salsa

Restaurant & Bar

Meats

Chef's Daily Creation <i>PLEASE ASK YOUR SERVER ABOUT TODAY'S CREATION</i>	\$70
8 oz. Strip-Loin Steak <i>Grilled to your liking and served with roasted potatoes and steamed vegetables</i>	\$75
West Indian Coconut Chicken Curry (<i>Vegetable only option available on request</i>) <i>Served with basmati rice, dahl roti skin, steamed vegetables and mango chutney</i>	\$75
Char-Grilled Pork Chop <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
Stir Fry Beef <i>Strips of beef cooked in sesame seed oil, garlic ginger, oriental vegetables and soy sauce served with steamed rice</i>	\$65
Gourmet Burger <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

Treat Yourself

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

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

La Salsa

Restaurant & Bar

Soup of the Day

PLEASE ASK YOUR SERVER ABOUT TODAY'S SPECIAL

\$20

Appetizers

Maryland Style Crab Cakes \$30

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

Prosciutto and Mozzarella Salad \$30

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

La Salsa Garden Salad \$25

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

Atlantic Smoked Salmon Roulade \$30

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

Chicken Satay \$25

Marinated chicken strips, grilled and served with a peanut sauce

Fish Entrees

Catch of the Day \$65

PLEASE ASK YOUR SERVER ABOUT TODAY'S CATCH

Pan Seared Snapper \$60

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

Risotto & Pasta

Roasted Pumpkin Risotto \$55

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

Shrimp Scampi \$65

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

La Salsa

Restaurant & Bar

Meats

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

Treat Yourself

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

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