



L U N C H

S O U P A N D S A L A D

SHERRIED PUMPKIN BISQUE *coconut, nutmeg* .. \$850

CREAMY TOMATO GARLIC SCOTCH BONNET *coconut foam* .. \$850

WEDGE *iceberg, organic grape tomatoes, roasted local corn, danish blue, crispy bacon, creamy dill dressing* .. \$1500

MIXED GREENS *lentils, cumin-roasted carrots, spiced chickpeas, ginger vinaigrette, chèvre* .. \$1500

CURLY LEAF KALE *roasted pumpkin, beets, feta, brown butter bread crumbs* .. \$1750

SUMMERHOUSE CAESAR *hardo croutons, shaved grana padano, solomon gundy vinaigrette* .. \$1500

ADD TO ANY SALAD:

CHICKEN *or SALMON* .. \$550 **SHRIMP** *or BURNT ENDS* .. \$750

S A N D W I C H E S

SMOKED MARLIN TARTINE *onion caper relish, herbed cream cheese* .. \$2500

SNAPPER JOURNEY CAKES *tamarind ketchup, pickliz, shadow bene sauce, garlic sauce* .. \$1300

BLUE MOUNTAIN BURGER *coffee barbeque sauce, grilled onions, scotch bonnet aioli* .. \$2100

HERB GRILLED CHICKEN SANDWICH *grain bread, basil aioli, tomato basil salsa, roasted onions* .. \$1500

CROQUE MONSIEUR *blackforest ham, béchamel, mixed greens* .. \$2300

SUMMERHOUSE CLUB *grilled chicken, citrus-glazed ham, greens, salad tomato, citrus herb aioli, dijon* .. \$1500

F I S H , F O W L A N D E V E R Y T H I N G E L S E

CATCH OF THE DAY *olive oil, herbs, lime, charred pineapple compote, bammy* .. \$2300

COCONUT TEMPURA FISH AND CHIPS *curaçao peanut sauce, tamarind raisin ketchup, scotch bonnet garlic sauce* .. \$1500

FLAME BROILED CHICKEN *lemongrass, red chili, eggplant chokka, lentil pilaf* .. \$2500

CURRIED MUTTON *coconut, white rum and mango, crushed peanuts, pineapple mango salsa* .. \$1800

PAN SEARED PORK TENDERLOIN *soy glaze, house pickled ginger, bok choy, scallion ginger oil* .. \$3500

SUMMERHOUSE STEAK FRITES .. \$4800

local beef tenderloin, shoestring fries, thyme sea salt, mixed greens, creamy peppercorn sauce