



## SOUPS

### GRAND MANSION GAZPACHO 22

FRESH BLENDED LOCAL TOMATO, CUCUMBER, SWEET PEPPER, RED ONION AND GARLIC SERVED WITH CROSTINI

### CHEF DOMINIQUE FRENCH ONION SOUP 22

VEAL STOCK AND CARAMELIZED RED ONION TOPPED WITH A CROUTON AND COVERED WITH MELTED BEAUFORT CHEESE

## SALADS

### GARDEN TERRACE 22

ASSORTED BABY GREENS WITH SEASONAL VEGETABLES AND LOCAL TOMATO TOPPED WITH ROQUEFORT CHEESE, PINE NUTS AND RASPBERRY VINAIGRETTE

### Q CAESAR 28

BABY ROMAINE HEARTS, CROUTONS, SHAVED PARMESAN AND CLASSIC CAESAR DRESSING TOPPED AT YOUR CHOICE OF CHICKEN 32, SHRIMP 35, LOBSTER 40

### NIÇOISE 35

GRILLED TUNA STEAK ON A BED OF FRESH LETTUCE, WITH STEAMED BABY POTATOES, CRISP HARICOT VERTS, RIPE TOMATOES, PEPPERS, BLACK OLIVES AND FINISHED WITH IGP BALSAMIC AND OLIVE OIL

## SNACKS & SANDWICHES

### CHARCUTERIE BOARD 35

A SELECTION OF DRY-AGED MEATS, FINE FRENCH CHEESES AND A VARIETY OF SWEET AND SAVORY BITES

### JULIAN CROQUE MONSIEUR 35

GRILLED SAVORY BRIOCHE WITH FRENCH HAM, MELTED BEAUFORT CHEESE AND FRESH TRUFFLE

### TROPICAL Q BURGER 35

8 OZ. BLACK ANGUS BEEF SERVED WITH LETTUCE, TOMATO, MANGO CHUTNEY, FRIED ONION AND TOPPED WITH PAN-SEARED FOIE GRAS ON A TOASTED BUN

### CRAB PITA 35

A WARM PITA STUFFED WITH JUMBO CRAB MEAT, LETTUCE, TOMATO, CUCUMBER, RED ONION AND CITRUS GARLIC AND HERBED YOGURT MAYO

### CARIBBEAN FISH AND CHIPS 32

MAHI MAHI FILET COATED WITH SPICY BATTER SERVED WITH FRENCH FRIES AND CREOLE MAYONNAISE

### MARGHERITA PIZZA 22

HAND TOSSED CRUST TOPPED WITH TOMATO SAUCE, BUFFALO MOZZARELLA AND FRESH LOCAL BASIL

### LOBSTER PIZZA 28

HAND TOSSED CRUST TOPPED WITH TOMATO SAUCE, BUFFALO MOZZARELLA, FRESH LOCAL BASIL, ANGUILLIAN LOBSTER AND PESTO