BAMBOO BAR & GRILL

DINNER

STARTERS / SALADS

Local Butternut Squash Soup (g) (v) 10
sweet potato • coconut milk • curry • scallions

Crispy Calamari 14
jerk aioli • chopped romaine • lemon

Tomato Bruschetta 14
toasted ciabatta • plum tomato • balsamic glaze • basil oil

Mixed Green Salad (g) (v) 16
local greens • caramelized walnuts • guava vinaigrette

Shrimp Cocktail (g) 18
farmed greens • horse radish sauce • lemon

PIZZAS

The Healthy (v) 21
peppers • zucchini • onions • mushroom • eggplant

Jerk Chicken 24
roasted peppers • tomato • bbq sauce • mozzarella

Sand Crab 30
tomato sauce • mozzarella • lemon • local green

The Farm 24
pulled pork • aged cheddar • bbq sauce • grilled onion

Margarita (v) 19
shredded mozzarella • buffalo mozzarella • basil

Pepperoni 21
shredded mozzarella • shaved parmesan

Seafood 30
mahi mahi • shrimp • lobster • shredded mozzarella • garlic oil

MAINS

Coconut Shrimp 32
scallion • potatoes • grilled asparagus • malibu pineapple sauce

Red Snapper (g) 32
herb roasted fingerling • fennel slaw • tomato • caper • olives

Grilled Sword Fish (g) 32
coconut rice • arugula • sun-dried tomatoes vinaigrette

Chargrilled Lobster Tail (g) 34
caper butter sauce • coconut rice • steam vegetables

Rigatoni 23
spinach • pine nuts • cherry tomatoes

Pulled Pork 25
penne pasta • tomatoes • mushroom • shallots • tomato sauce

Island Glazed Baby Back Ribs (g) 28
sweet potato fries • farmed greens

Viceroy's "In-N-Out Style" Double Cheeseburger 22
jerk thousand island dressing • lettuce • tomato • onion

Grilled 18 oz Jerk Rubbed Rib-Eye 52
herb roasted fingerling • grilled onions • asparagus • red wine jus

DESSERTS

Key Lime Cheese Cake Flan 13
mango and passion fruit sauce

Vanilla Tres Leches Cake 13
pineapple and peach compote

Choice of Housemade Ice Cream and Sorbet (g) (v) 12

Tropical Fruit Plate Seasonal Selection (g) (v) 13

(g) Gluten-free (v) Vegetarian Restaurant Chef: Darren Connor

For your convenience, 15% service charge and 2% environmental fee will be added to your bill.