

### GRAZING

<b>Fried Calamari</b>	<b>\$8</b>
Garlic Aioli or Tartar Sauce, Lemon Wedges	
<b>Bacon Wrapped Potatoes</b>	<b>\$8</b>
Hickory Smoke Syrup, Green Peppercorn Dip, Celery Sticks	
<b>Conch Fritters</b>	<b>\$12</b>
Curried House Mayo dip, Pickled Vegetable, Green salad	
<b>Trio of Bruschetta</b>	<b>\$10</b>
Tomato, Smoked Salmon, Cured Ham, on a soft Cheese Spread	
<b>Tuna Tartar</b>	<b>\$18</b>
Wakame Seaweed, Avocado, Wasabi Mayo, Toasted Sesame Citrus Soy	
<b>Vegetable Root Chips with Guacamole</b>	<b>\$7</b>

### SALADS

<b>House Salad</b>	<b>\$12</b>
Tomatoes, Cucumber, Red Onion, Mushrooms, House Dressing	
<b>Montpelier Salad</b>	<b>\$12</b>
Quinoa, Green Peas, Avocado, Honey Mustard	
<b>- Smoked salmon</b>	<b>add \$4</b>
<b>Caesar Salad</b>	<b>\$12</b>
Local Romaine, Croutons, Parmesan, House Caesar Dressing	
<b>-With Chicken</b>	<b>add \$3</b>
<b>-With Shrimp</b>	<b>add \$6</b>

### SOUPS

<b>Traditional Tomato Gazpacho</b>	<b>\$8</b>
Garlic Croutons, Herb Oil Drizzle, Pico Golla	
<b>Seasonal Soup</b>	<b>\$8</b>
Ask about Today's choice	

### SANDWICHES

<b>Black Angus Beef Burger</b>	<b>\$20</b>
8 oz Beef Patty, House Smoke Sauce	
<b>BBQ Pulled Pork</b>	<b>\$20</b>
Homemade Smoked Sauce, Swiss Cheese, Pickle Cabbage	
<b>House Veggie Burger</b>	<b>\$19</b>
Red Beans Patty, Vegan Brioche, Vegan Cheese	
<b>Spiny Lobster Burger</b>	<b>\$25</b>
Chopped Lobster, Lemon Garlic Thyme Mayo	

**All Burgers are Served with Lettuce, Tomato, Pickles, Onion and Fries**  
**Extra Toppings \$1.50**  
 Blue Cheese, Cheddar Cheese, Swiss Cheese, Sautéed Mushrooms, Bacon

### HOT PLATES

<b>Nevisian Curried Chicken</b>	<b>\$20</b>
Basmati Rice, Mini Poppadom, Mango Chutney, Hydroponic Salad	
<b>Fisherman's Luck</b>	<b>\$20</b>
Montpelier Seasoned Rice & Beans, Creole Sauce, Organic Salad	
<b>Farmer's Market Vegetable Risotto</b>	<b>\$18</b>
Medley of Vegetables, Coconut Milk Cream, Aged Parmesan Shavings	

### DINNER (served from 6-9pm)

<b>Grilled Lobster Tail</b>	<b>\$38</b>
Garlic Infused Potato Gnocchi, Mushroom Cream	
Sun Blush Cherry Tomatoes	
<b>Herb Crusted Lamb Rack</b>	<b>\$34</b>
Polenta Cake, Cumin Raisin Puree, Confit Baby Onions, Demi Glace	
<b>Pan-Seared Beef Tenderloin</b>	<b>\$39</b>
Potato Cake, Roasted Onion Puree, House Roasted Vegetables	
Thyme Demi Glace	
<b>Carbonara Shrimp Fettuccini</b>	<b>\$30</b>
Grilled Zucchini, Sweet Peas, Salt Cured Egg Yolk, Crispy Bacon	

### DESSERTS

<b>Drunken Walnut Chocolate Brownie</b>	<b>\$10</b>
Served with Ice Cream of your Choice, Cream Chantilly	
<b>Coconut Vanilla Cream Brûlée</b>	<b>\$8</b>
<b>Selections of homemade ice cream &amp; sorbets</b>	<b>\$7</b>