

# Pillars Restaurant at the Admiral's Inn

## Appetizers

### **Antiguan Gazpacho - EC\$40**

Fresh chilled tomatoes, cucumber, Antiguan habanero peppers [V].

### **Seafood Chowder - EC\$52**

Mixed seafood sautéed with onion, garlic, celery & thyme,  
Simmered in homemade seafood stock & cream

### **Lobster Bisque - EC\$52**

Home made lobster bisque

### **Goat Cheese Salad - EC\$52**

Mixed greens, goat cheese, candied walnuts & glazed pear or apple,  
Tossed in white balsamic dressing [A] [V] no cheese

### **Italian Grilled Vegetable Salad - EC\$52**

Grilled zucchini, eggplant, sweet pepper, artichoke  
Fresh basil pesto and parmesan [A] [V] no cheese

### **Warm Mahi Sashimi - EC\$52**

Thin slices of Mahi-Mahi, fresh ginger & toasted sesame Seeds,  
Infused with warm organic olive oil, Thai chili sauce & fresh chives

### **Spicy Catalan Squid- EC\$52**

Sweet peppers, chorizo, onion and Cayenne pepper

### **Line Caught Yellow Fin Tuna Tartare - EC\$53**

Diced Ahi tuna, mango, avocado, ginger, sesame seeds, lime juice, sesame oil & chives [A]

### **Phyllo Wrapped Shrimps - EC\$55**

Served with a Thai green papaya salad with fresh herbs, peanuts and an orange soy glaze

### **Beef Carpaccio - EC\$60**

Thinly sliced tenderloin, olive oil, pinenuts, arugula, balsamic, capers, parmesan [A]

### **Lobster Cocktail - EC\$65**

Served with avocado mousseline, tomato salsa and piquillos coulis

**ONE BILL PER PARTY OF 6 OR MORE, THANK YOU**

**ALL PRICES ARE IN EC\$ - INCLUSIVE OF 15% GOVERNMENT TAX; 10% SERVICE CHARGE IS APPLICABLE TO YOUR BILL**

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## Mains

**Fettuccini with Vegetables EC\$65 [V] or Chicken EC\$75 or Seafood - EC\$86**

Vegetables or Chicken & Vegetables or Seafood in an alfredo, pesto or arrabiatta sauce [V]

**Asparagus and / or Wild Mushroom Risotto - EC\$92**

Risotto prepared with vegetable broth and topped with shaved parmesan

**Lobster and Asparagus Risotto - EC\$98**

Risotto prepared with lobster broth, butter and parmesan

**West Indian Vegetarian [V]- EC\$65 or Chicken Curry - EC\$86**

Seasonal vegetables or deboned chicken thighs stuffed with plantain on a rice cake or coconut rice in a curry sauce

**Pillars Ratatouille - EC\$65**

Ratatouille made with fresh eggplant, butternut squash, tomatoes, assorted peppers, onion and garlic on a bed of quinoa with a piquillo sauce [V]

**Baby Back Ribs - EC\$86**

Marinated ribs with homemade jerk sauce  
Served with sweet potato mash and sautéed seasonal vegetables

**Pan Seared Catch of the Day - EC\$92**

Pan fried local catch served with a lemon butter, garlic butter or Creole sauce,  
With sautéed seasonal vegetables & roasted baby potatoes

**Fresh Line Caught Ahi Tuna Medallions- EC\$92**

Sesame seared Ahi tuna, mango coulis, Caribbean ratatouille, wasabi mashed potatoes [A]

**Fresh Antiguan Lobster Your Way**

**Grilled with Garlic Butter - EC\$112 or Thermidor - EC\$122**

Half a local lobster served with sauteed plantain & mashed potatoes or coconut rice

**Beef Tenderloin - EC\$122**

Grilled beef tenderloin with peppercorn sauce,  
mashed potatoes, sautéed seasonal vegetables

**Surf & Turf - EC\$132**

Grilled beef tenderloin & grilled local lobster  
Served with roasted baby potatoes, and sautéed seasonal vegetables

*Most items can be amended to suit your dietary requirements, please ask our team, [V] Vegan, [A] May contain nuts*

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