

BREAKFAST

CONTINENTAL \$48.00

HOT BEVERAGE

Coffee, Assorted Tea, Hot Chocolate

JUICE

Orange, Grapefruit, Cranberry

FRUIT PLATTER, YOGHURT OR COLD PLATE

Ham, Smoked Turkey, Pastrami, Brie, Cheddar, Cream Cheese

CEREAL OR PASTRY OF THE DAY

Cornflakes, Granola, Raisin Bran, Muesli

CROISSANT OR TOAST

(White or Wheat Toast) with Jam and Spread

EGGS

POACHED, FRIED, SCRAMBLED, BOILED \$16.00

Served with White or Wheat Toast

THREE EGG OMELETTE \$25.00

White or Wheat Toast

(Choice of three fillings) Onions, Bell peppers, Mushrooms, Tomatoes, Cheese

FULL ENGLISH BREAKFAST \$48.00

Two Fried Eggs, Sausage & Bacon, Baked Beans, Mushrooms, White or Wheat Toast, Coffee or Tea, Juice

FLUFFY HOMEMADE PANCAKES

\$20.00

Served with Butter & Syrup

Prices shown are in XCD and include ABST. Service charge of 10% will apply.

BREAKFAST

CONTINENTAL \$48.00

HOT BEVERAGE

Coffee, Assorted Tea, Hot Chocolate

JUICE

Orange, Grapefruit, Cranberry

FRUIT PLATTER, YOGHURT OR COLD PLATE

Ham, Smoked Turkey, Pastrami, Brie, Cheddar, Cream Cheese

CEREAL OR PASTRY OF THE DAY

Cornflakes, Granola, Raisin Bran, Muesli

CROISSANT OR TOAST

(White or Wheat Toast) with Jam and Spread

EGGS

POACHED, FRIED, SCRAMBLED, BOILED \$16.00

Served with White or Wheat Toast

THREE EGG OMELETTE \$25.00

White or Wheat Toast

(Choice of three fillings) Onions, Bell peppers, Mushrooms, Tomatoes, Cheese

FULL ENGLISH BREAKFAST \$48.00

Two Fried Eggs, Sausage & Bacon, Baked Beans, Mushrooms, White or Wheat Toast, Coffee or Tea, Juice

FLUFFY HOMEMADE PANCAKES

\$20.00

Served with Butter & Syrup

Prices shown are in XCD and include ABST. Service charge of 10% will apply.



Weatherills Hotel
HOTEL | DINING | BAR | EVENTS | CATERING

Lunch Menu

Starters

CATCH OF THE DAY TARTARE \$45.00
Harissa & Pink Peppercorn Crackers

LOBSTER AND MUSHROOM ARANCINI \$48.00
Spicy Marinara, Parmesan

FRITO MISTO \$50.00
Shrimp, Clam, Mussel, Zucchini & Lemon Herb Aioli

BEEF CARPACCIO \$50.00
Arugula & Fine Herb Salad, Horseradish Sauce Vert,
Aged Parmesan

HUMMUS AND BABA GHANOUSH \$35.00
Grilled Pita

HOUSE WINGS SPICED YOUR WAY \$35.00
Lemon Pepper, Korean BBQ, Garlic Parmesan,
Classic BBQ

Salads & Soup

MISO ROASTED CABBAGE \$30.00
Peanut & Herb Salad

BUTTERMILK WEDGE SALAD \$30.00
Bacon, Green Onion, Boiled Egg,
Avocado, Buttermilk Ranch Dressing

CLASSIC CAESAR SALAD \$35.00 | \$55.00
Add: Chicken \$8.00 | Shrimp \$25.00
| Fish \$12.00

ROASTED BUTTERNUT SQUASH SOUP \$ 30.00
House Granola and Caramelized
Butternut

Sandwiches

GRILLED CHICKEN & BACON SANDWICH \$35.00
Caramelized Onions & Lettuce

SLOW ROASTED BBQ PULLED PORK \$38.00
Crispy Cabbage Slaw

EGGPLANT PARMESAN \$35.00
Basil, Mozzarella & Marinara

SHRIMP PO BOY \$50.00
Chipotle Aioli, Iceberg Lettuce &
Tomato

HOUSE BURGER \$45.00
8 oz Beef Patty, Bread & Butter Pickle,
Brioche Bun

All Sandwiches are served with hand cut fries

Prices shown are in XCD and include ABST. Service charge of 10% will apply.



Weatherills Hotel
HOTEL | DINING | BAR | EVENTS | CATERING

Lunch Menu

ENTRÉES

CHICKEN POT PIE \$50.00
Steamed Market Vegetables

STEAK FRITES \$135.00 | \$130.00
Green Peppercorn Sauce, 8 oz Tenderloin **OR**
10 oz Striploin

WEST INDIAN CURRY \$50.00 | \$75.00
Chicken **OR** Prawn with Fragrant Herbed Rice Pilaf

PAN ROASTED CATCH OF THE DAY \$85.00
Caponata, Gremolata & Focaccia

GRILLED HALF LOBSTER \$155.00
Fries, Mixed Greens & Maître d'Hôtel Butter

SWEET AND TANGY EGGPLANT \$45.00
Herbed Rice Pilaf & Chopped Peanuts

Sides Dishes

HOUSE FRIES \$20.00

PARMESAN TRUFFLE FRIES \$28.00

CRISPY BRUSSEL SPROUTS \$20.00
Parmesan

BLISTERED PLANTAIN \$20.00
Cinnamon Honey

MIXED GREEN SALAD \$25.00

POMME PURÉE \$20.00

Sweets

LEMON CHEESECAKE \$30.00
Berry Compote

STICKY TOFFEE PUDDING \$25.00
English Harbor Toffee & Vanilla Ice
Cream

VANILLA CRÈME BRÛLÉE \$30.00

CHOCOLATE & CARAMEL TART \$38.00
Chantilly Cream

ICE CREAM SCOOPS \$25.00
on Waffle

Prices shown are in XCD and include ABST. Service charge of 10% will apply.



Weatherills Hotel
HOTEL | DINING | BAR | EVENTS | CATERING

Dinner Menu

Starters

CATCH OF THE DAY TARTARE \$45.00
Harissa & Pink Peppercorn Crackers

LOBSTER AND MUSHROOM ARANCINI \$48.00
Spicy Marinara, Parmesan

FRITO MISTO \$50.00
Shrimp, Clam, Mussel, Zucchini & Lemon Herb Aioli

BEEF CARPACCIO \$50.00
Arugula & Fine Herb Salad, Horseradish Sauce Vert,
Aged Parmesan

HUMMUS AND BABA GHANOUSH \$35.00
Grilled Pita

HOUSE WINGS SPICED YOUR WAY \$35.00
Lemon Pepper, Korean BBQ, Garlic Parmesan,
Classic BBQ

Salads & Soup

MISO ROASTED CABBAGE \$30.00
Peanut & Herb Salad

BUTTERMILK WEDGE SALAD \$30.00
Bacon, Green Onion, Boiled Egg,
Avocado, Buttermilk Ranch Dressing

CLASSIC CAESAR SALAD \$35.00 | \$55.00
Add: Chicken \$8.00 | Shrimp \$25.00
| Fish \$12.00

ROASTED BUTTERNUT SQUASH SOUP \$ 30.00
House Granola & Caramelized
Butternut

From The Grill

*Served with Pomme Purée &
Mixed Green Salad*

8 oz TENDERLOIN \$135.00
Green Peppercorn Sauce

10 oz NY STRIPLOIN \$130.00
Green Peppercorn Sauce

HALF LOBSTER TAIL \$155.00
Mâitre d'Hôtel Butter

10 oz PORK LOIN \$70.00
Green Peppercorn Sauce

Prices shown are in XCD and include ABST. Service charge of 10% will apply.



Weatherills Hotel
HOTEL | DINING | BAR | EVENTS | CATERING

Dinner Menu

Entreés

HALF ROASTED CHICKEN \$80.00

Confit Potatoes & Summer Squash, Jus

PAN ROASTED CATCH OF THE DAY \$85.00

Caponata, Gremolata & Focaccia

SWEET AND TANGY EGGPLANT \$45.00

Jasmine Rice Pilaf & Chopped Peanuts

JALFREZI \$80.00 | \$85.00

Chicken **OR** Shrimp with Fragrant Herb Pilaf

MISO GLAZED SALMON \$90.00

Brussels Sprouts & Herb Pilaf

Pasta

BEEF RIGATONI BOLOGNESE \$55.00

Red Wine Marinara, Parmesan, Asparagus

CLASSIC SHRIMP SCAMPI \$80.00

Shrimp, Garlic, Linguine, Broccoli
Red Pepper Flakes

CREAMY CHICKEN ALFREDO \$55.00

Broccoli, Parmesan White Wine Sauce

Sides Dishes

HOUSE FRIES \$20.00

PARMESAN TRUFFLE FRIES \$28.00

CRISPY BRUSSEL SPROUTS \$20.00
Parmesan

BLISTERED PLANTAIN \$20.00
Cinnamon Honey

MIXED GREEN SALAD \$25.00

POMME PURÉE \$20.00

Sweets

LEMON CHEESECAKE \$30.00
Berry Compote

STICKY TOFFEE PUDDING \$25.00
English Harbor Toffee & Vanilla Ice
Cream

VANILLA CRÈME BRÛLÉE \$30.00

CHOCOLATE & CARAMEL TART \$38.00
Chantilly Cream

ICE CREAM SCOOPS \$25.00
on Waffle

Prices shown are in XCD and include ABST. Service charge of 10% will apply.