

Colonnade Lunch Menu

AT LUNCH 'N' LATER



SUMMER SALADS

Shaved Parma Ham 16 Fresh market melon with vanilla, honey dressing	Caesar Salad 14 Ice Berg tossed with aged parmesan, crouton and Caesar dressing	Greek Salad 16 with quinoa
Classic Fattoush 14 finished with sumac and lemon juice		Conch Salad 14 Citrus marinated native conch, with peppers and chili

POOL SIDE SMALL PLATES

Garlic Truffle 12 Panini cheese bread	Roasted Beets 14 with feta cheese, dried figs, honey apple chutney and toasted almonds	Hot, Crunchy Spicy 16 Tuna Roll with spicy mayonnaise
Baingan Bharta 12 Spiced roasted, smoked eggplant with lime pickle and poppadum	Caprese 12 Tomato, Buffalo mozzarella and pesto served with pita bread	Jalapeno Poppers 12
Traditional Conch Fritters 14 Flamingo dressing		Hummus 3 ways 13 Traditional, Spinach and feta red pepper, chipotle

SUSHI STATION

Sushi Maki Roll
Maki Salmon 20 cream cheese, avocado spicy mayo, and topped with fresh salmon
Crispy Tuna Maki Roll 20 Avocado, spicy mayo and Eel sauce
Crispy Skin Salmon Roll 20 Chili mayo, Asparagus and Tempura flakes.
Conch Tempura Roll 20 Curry aioli / cooling cucumber.
Daily Catch Sashimi 24 Chef selection of daily catch 6 slices with soy ponzu served over ice.

JERK IT

Choose from "The Jerk Pit"
Daily Catch 28
8oz Strip Steak 26
Chicken 24 <i>with corn, festival, jerk sauce and house slaw</i>

HOT PLATES

Wild mushroom ravioli 24 Pesto cream sauce, toasted pine nuts and shaved parmesan	Pulled pork Panini 18 Smokey BBQ pulled pork, caramelized onions and mozzarella
Our Beef Fajitas 26 Roasted onions, peppers and served with sour cream, Guac and flour tortillas	South Indian 'Fish Curry' 24 with steamed rice and poppadum
Caribbean Shrimp 24 curry with sweet potato, peppers onions and steamed rice	Baja Grilled Fish Taco 18 <i>(Grilled or Fried)</i> Two soft shell tacos with marinated fish (<i>yogurt and cilantro</i>)

BURGERS

Colonnade burger 16 Cheddar cheese and smoked bacon on a brioche bun with garlic butter
The Mexican Crispy 16 black bean burger with ' Guac' and chipotle aioli on a Brioche Bun
Lamb burger 18 with Tzatziki sauce and Brioche bun

COLONNADE PIZZAS

Ham, Pineapple, Pepperoni, Onions,
Peppers, Olives Mushrooms, Tomato,
18

DESSERTS

New York Cheesecake 12 <i>with Strawberry Compote</i>
Cuban Bread Pudding 10
Devil Chocolate 12 Fudge Cake
Key Lime Pie 12 <i>with raspberry coulis</i>
Variety of Ice Creams 8 and Sorbets



Colonnade Drink Menu

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COCKTAILS

By The Shore 15
citrus vodka, Cointreau,
lime, curacao, soda

Bahama Mama 15
coconut rum, banana
liqueur, pineapple,
grenadine, angostura,

Daiquiri 15
Choice Of
strawberry, passion fruit,
mango, banana,

Basil Cooler 15
Basil, lime, vodka, club
soda, fresh ginger syrup,

Margarita 15
Classic, Skinny or Frozen

Mai Tai 15
Dark rum, light rum
amaretto pineapple,
angostura,

Reggae Rum Punch 15
Bambarra rum, orange,
pineapple, grenadine,
angostura

LB Breeze 15
dark rum, orange vodka,
curacao, lime

One Love 15
passion fruit liqueur,
passion fruit coconut rum

MOCKTAILS

Virgin Coloda (Frozen) 10
coconut milk, coconut syrup,
pineapple juice

Strawberry No-Jito (Frozen) 10
limes, strawberry syrup mint,
club soda

Reggae Sun splash 10
orange, pineapple, grenadine,
passionfruit

HOME-MADE SOFTS

Pink Lemonade 10
Fresh Lemons, Strawberries

**Peanut Butter & Banana
Smoothie** 10
peanut butter, fresh banana,
vanilla, coconut milk

Home-Made Ice Tea 8
Classic

BEER

Local Beer 8
Bottle or Draft
Turks Head Lager/Amber
Bottled IPA
Light

Selection of Imported

Cider

Please ask your server

BY THE GLASS OR BUY THE BOTTLE

SPARKLING

**Masottina Brut Prosecco,
Italy** gls15 BTL 59
Fresh and lively with a fruity
hit of fresh citrus fruits

Langlois Chateau, Brut Rose
gls18 BTL 80
Elegant nose of red fruits
while being fresh, fruity and
full bodied in the mouth

**Taittinger Brut Reserve, Reims,
Champagne, France NV**
gls 22 BTL 105
fine bubbles with fragrances
of peach, white flowers and
vanilla pod

WHITE WINES

**Chardonnay, Murphy Goode
California** gls15 BTL 59
pairs well with spicier foods and
light seafoods

**Santa Margarita, Pinot Grigio,
Valdadige** gls 17 BTL 65
A clean intense aroma and a dry
golden apple taste. Great for an
aperitif

**Sauvignon Blanc, Murphy Goode
California** gls 15 BTL 59
Notes of tangerine, peach, pear,
melon and pineapple. This is the
perfect wine to enjoy poolside



ROSE WINE

**Chateau Minuty, Moments Cotes de
Provence AOP, France** gls 15 btl 55
A classic blend of ripe citrus fruits, easy
drinking on the beach

**Whispering Angel Chateau Esclans, Cotes
de Provence France 2017** gls 18 BTL 80
Notes of white peach and apricot, mixed
with passion fruit and mango

RED WINES

**Merlot, Murphy Goode,
California** gls 15 BTL 56
Delicious aromas and flavor of black
cherry, blackberry, blueberry with a
hint of vanilla

**Pinot Noir, Murphy Goode,
California** gls 15 BTL 56
A dark fruity character with intense
black cherry aromas and vanilla