

TO START

HOT SOUP OF THE DAY \$20

POACHED CALAMARI SALAD

Marinated with Green Onions & a Zesty Lemon Pepper Vinaigrette \$35

CAMEMBERT

Baked In Puff Pastry with Spiced Apples (Please allow 15 minutes preparation time) \$36

CHAMPERS CEVICHE

With Lemon Zest \$33

CRISPY VEGETABLE SPRING ROLLS

Served with Mixed Leaves, Soy & Sesame Dip \$23

SCOTTISH SMOKED SALMON

With Capers \$36.50

CHAMPERS CAESAR SALAD \$28.50

CHICKEN LIVER PÂTÉ

With Tropical Fruit Chutney \$28.50

SHRIMP & MANGO SALAD

With Mango Vinaigrette \$36.50

CRAB CRÊPE

Aux Gratin \$36.50

COCONUT SHRIMP

With Chili Sauce \$36.50

DUCK BREAST & APPLE SALAD

With Balsamic Vinaigrette \$38

SPINACH SALAD

With Romaine Hearts, Apples, Caramelized Pecans and Crumbled Blue Cheese \$28.50

CAJUN SALMON

With Mixed leaves Citrus Vinaigrette & Dill Dressing with Roasted Capers \$36.50

THE LIGHTER SIDE

CHARGRILLED BLUE CHEESE BURGER

Served with Garden Salad and French Fries \$28.50

3 MINI FISH CUTTERS

Served with Mixed Leaves and Potato Salad \$28.50

SPICY GRILLED CHICKEN WRAP

With Caesar Salad \$33.50

BAKED IDAHO POTATO STUFFED WITH

Broccoli & Fresh mushrooms with a Cheddar and Parmesan sauce, Served with Garden salad \$35.50

BAKED IDAHO POTATO STUFFED WITH SHRIMP

In white wine & Chive sauce served With Garden salad \$36.50

****** PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES******

**PRICES INCLUDE VAT; 10% SERVICE CHARGE WILL BE ADDED.
15% SERVICE CHARGE WILL APPLY FOR PARTIES WITH TEN GUESTS AND OVER
MAIN COURSES**

CHAMPERS FISH PIE

With Garden Salad \$42

POACHED SALMON SALAD

& Caper Dressing \$48

CHARGRILLED BEEF SALAD

Mango Vinaigrette \$49

CAJUN BLACKENED DOLPHIN

With Savory Rice & Garden Salad \$48.50

CHAMPERS CAESAR SALADS

Spicy Chicken \$48

Cajun Dolphin \$48

Cajun Shrimp \$51

GRILLED BREAST OF CHICKEN

With a Red Thai Curry Sauce, Served with Jasmine Rice and Grilled Vegetables \$48

10OZ STRIPLOIN STEAK

With Peppercorn Sauce, French Fries and Mixed Salad \$75

WEST INDIAN SHRIMP CURRY

With Jasmine Rice & Grilled Vegetables \$51

GRILLED ATLANTIC SALMON

With Whole Grain Mustard Sauce, served with Savory Rice & Garden Salad \$51

RICOTTA STUFFED TORTELLINI

With Fresh Broccoli Florets in a Cream Sauce with Tomato Coulis & Parmesan Cheese \$44

BRAISED LAMB SHANK

With a Rosemary and Port Jus Mash and Local Vegetables \$48

CHICKEN & MUSHROOM LINGUINE

With a Creamy Chardonnay Sauce \$48

PEPPER SEARED PORK TENDERLOIN

Served with Sweet Potato Mash Grilled Vegetables & Tamarind Sauce \$48

BAJAN FRIED FLYING FISH

With Caper Dressing, Mixed lettuce Salad and lime Vinaigrette \$43

MELODY OF BEANS

Simmered in Madras Curry & Coconut Sauce, served with Jasmine Rice & Grilled Vegetables \$43

SCOTTISH SMOKED SALMON ON TOASTED BAGEL

Sour Cream, Capers & Onions, Served with Mixed Lettuce Salad and Garlic Vinaigrette \$39

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