



# MENU

*We're Cooking just for You!  
Enjoy a Delish Dining Experience  
- Robyn + 17 Mile Post Team*

## SOUPS

PUMPKIN SOUP	900
RED PEAS SOUP WITH PIGS TAIL & SPINNERS	1100
SEAFOOD BISQUE	1300

## APPETIZER

ACKEE SAMOSAS WITH ESCOVEITCH RELISH	1600
TOMATO & BASIL BAMMY BRUSCHETTA	1400
CURRY GOAT SAMOSAS WITH TAMARIND SAUCE	1950
SALTFISH FRITTERS WITH GREEN GODDESS	1500
CRAB CAKES TOPPED WITH CUCUMBER & GREEN GODDESS	2800

## MAIN COURSE

BARREL ROASTED CHICKEN, SMOKEY & DELISH...WITH HERB PAN GRAVY	2500	
* OPTIONAL FRENCH TOAST, PINEAPPLE CHUTNEY; MAPLE SYRUP & CREME	2750	
GRILLED BEEF TENDERLOIN WITH YOGURT MINT CILANTRO SAUCE	4250	
CURRY GOAT	2950	
COCONUT CURRY SHRIMP	3950	
PENNE PASTA WITH HERB PESTO/ COCONUT CREAM HERB SAUCE		
ADD VEGGIES 2150	ADD SHRIMP 3950	ADD CHICKEN 2500
EGGS FLORENTINE, CALALOO ON BAMMY WITH ACKEE SAUCE	2500	
ADD BACON 2750		
GRILLED PUMPKIN, ZUCCHINI & EGGPLANT TOPPED WITH	2250	
COCONUT CURRY CHICK PEAS & BLACK BEANS		

\* ALL MAIN COURSE INCLUDES ONE SIDE & STEAMED FARM FRESH VEGGIES

## SIDES

GUNGO RICE & PEAS
IRISH OR SWEET POTATO CROQUETTES

ADVISE SERVER OF ANY ALLERGIES  
12.5% SERVICE CHARGE ADDITIONAL

