



POINT GRACE

# Grace's Cottage Dinner Menu

## Appetizers

### Crab Cakes \$ 16

*On a bed of garden greens with la Rosa sauce*

### Oriental Baby Scallops \$ 18

*Sautéed with garlic, ginger, and sweet peppers on crispy rice noodles with an oriental dressing*

### Escargot Bourguignon \$ 18

*Grilled baby bella mushrooms stuffed with sautéed herb escargot*

### Chicken or Vegetable Spring Rolls \$ 18

*With arugula, carrot swirls and sweet chili sauce*

## Soups & Salads

### Grace's Coconut Conch Chowder \$ 12

*Garnished with spring onions, scallions and Bambarra infused oil*

### Hot and Sour Soup with Lobster Dumplings \$ 16

### Beetroot, Fennel and Orange Salad \$ 18

*With toasted peanuts and manchego cheese*

### Grace's Shrimp Salad \$ 20

*Jerk-spiced shrimp, spinach, fresh mango, red onions and grilled sweet peppers with mango chutney and a light curry dip*

### Arugula Salad \$ 16

*Feta cheese, watermelon, tomato and toasted pine nuts with an orange tomato vinaigrette*

### Caesar Salad \$ 17

*Crispy prosciutto, garlic croutons, parmesan cheese and anchovy bits*

Prices subject to 12% Government tax and 10% service charge

Thank you for dining with us!



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## Grace's Under the Sea

### Simply Grilled Lobster Tail \$46

*With your choice of Chef's signature vanilla lime beurre blanc, drawn butter or aioli*

### Lobster Thermidor Market Price

*Steamed lobster tossed in a mushroom and Dijon sauce, served in the shell  
and topped with gratiné parmesan cheese and béarnaise sauce.*

### Salmon Oscar \$40

*Salmon sautéed in a burgundy shallot reduction topped with crab meat and hollandaise sauce  
served with couscous primavera*

### Grilled TCI Grouper \$40

*Topped with shrimp, green peas and corn, served with ratatouille and a pumpkin sauce*

### Snapper Provençale \$38

*Oven baked snapper topped with sautéed onions, peppers, tomatoes, garlic, white wine,  
fresh herbs de Provence, basil, olives and capers served with polenta*

### Pistachio Encrusted Sea Bass \$42

*With citrus sauce and roasted butternut pumpkin*

### Seared Tuna Steak \$42

*Garnished with fresh black pepper and sesame seeds with a citrus sauce and a pineapple mango chutney  
served with curry quinoa*

### Steamed Alaskan King Crab Legs \$46

*With aioli and steamed vegetables*

## Poultry

### French Cut Chicken Breast - Grilled or Blackened \$28

*Served with tobacco onions and couscous primavera*

### Chicken and Eggplant Lasagna \$32

*Layers of herb marinated chicken and eggplant topped with pesto and parmesan cheese*

### Stuffed Cornish Hen \$38

*With almond wild rice, fresh herbs and a red wine demi-glace*

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### From the cutting board

#### Beef Tenderloin (8oz) \$38

*With tobacco onions and a peppercorn reduction served with potato gratiné*

#### Rib-eye (12oz) \$40

*With a 3 pepper corn garlic butter forestiere served with roasted rosemary potatoes*

#### Veal Scaloppine \$42

*Sautéed with roasted apples, a brandy demi-glace and topped with melted brie and served with potato gratiné*

#### Lavender Marinated Lamb Rack \$44

*Topped with a pineapple & mint chutney and served with ratatouille*

### Risotto and Pasta

#### Saffron Seafood Risotto \$40

*Scallops, lobster, shrimp, mussels, fennel and asparagus spears*

#### Choice of Pasta \$28

*Linguini, Fettuccini, Penne*

#### Choice of Sauces

*Alfredo, 7 herbs and tomato, Al'Aglio Olio, Bolognese*

*Add: Shrimp \$8, Lobster \$10 or Chicken \$6*

### Vegetarian

#### Jakarta Vegetable GadoGado \$25

*Lightly cooked baby corn, carrots, asparagus, yellow zucchini and string beans in a coconut milk sauce with garlic, ginger, lemongrass and tofu*

#### Curried Quinoa Salad \$25

*With spinach, tomato and mozzarella cheese*

#### Vegetarian Risotto \$30

*With asparagus, broccoli and green peas*

#### Tofu and Eggplant Parmesan \$24

*Layers of basil and olive oil marinated tofu and grilled eggplant topped with parmesan*

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And if you're already thinking about dessert here is a peek into our dessert menu:

### Chocolate Soufflé or Chocolate Lava Cake \$16

Served with vanilla ice cream  
(please allow 15 mins)

### Weekly Specials

#### Tuesday Evenings

Turks and Caicos Native Cuisine Night with Live Music

3 courses - \$50 per person

#### Sunday Evenings

From the grill to the cutting board...

Prime cut ribeye au jus with baked potatoes, vegetables and horseradish

\$34

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