



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 sweet peppers on crispy rice noodles and 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 infused Bambarra 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 *Market price*
Chef's signature vanilla lime beurre blanc

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 red wine demi-glace

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From the cutting board

Beef Tenderloin (8oz) \$38

With tobacco onions & peppercorn reduction served with potato gratiné

Rib-eye (12oz) \$40

3 pepper corns garlic butter forestiere served with roasted rosemary potatoes

Lavender Marinated Lamb Rack \$44

Topped with 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, 7herbs and tomato, Ai'Aglio e Olio, Bolognese

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

Vegetarian

Jakarta Vegetable Gado Gado \$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 for \$50 per person

Sunday Evenings

From the grill to the cutting board...
Prime cut rib eye au jus with baked potatoes, vegetables and horseradish
\$34

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