



The Lodge



Appetizers

ACKEE CROSTINI

\$9

NATIONAL FRUIT OF JAMAICA, SAUTÉED WITH PICKLED VEGETABLES & SERVED ON SWEET POTATO CHIPS

NEGRIL REGGAE WINGS

\$11

TENDER CHICKEN WINGS DEEP FRIED UNTIL GOLDEN & TOSSED WITH PINEAPPLE GINGER JERK SAUCE

COCONUT SHRIMP

\$14

JUICY & PLUMP SHRIMP COATED WITH COCONUT SERVED CRUNCHY WITH A SPICY MANGO SAUCE

FISH CAKES

\$12

FRESH SNAPPER BITS SEASONED TO PERFECTION, DEEP FRIED & SERVED WITH LIME AIOLI

SOUP OF THE DAY

\$7

CHANGES DAILY. ASK FOR TODAY'S SPECIAL

VEGETABLE FRITTER

\$14

A BLEND OF VEGETABLES MIXED IN A FLOUR BATTER & DEEP FRIED

Salads

TOMATO CAPRESE SALAD

\$10

JUICY, RIPE TOMATO TOPPED WITH FRESH BASIL, PINK SALT & DRIZZLED WITH A BALSAMIC REDUCTION

GREEK SALAD

\$11

CUCUMBERS, RED ONIONS, TOMATOES, BELL PEPPERS, FETA CHEESE, & OLIVES, IN A RED WINE VINAIGRETTE & SERVED ON A BED OF LETTUCE

THE PEN HOUSE SALAD

\$8

MIXED LETTUCE TOPPED WITH GRILLED PINEAPPLE, TOMATOES, CUCUMBERS & SERVED WITH OUR HOUSE SPECIAL, GUAVA OR TROPICAL VINAIGRETTE

THREE BEAN SALAD

\$9

TRIO OF BEANS, TOSSED LIGHTLY WITH MUSTARD VINAIGRETTE SERVED IN A LETTUCE CUP & CRISPY BACON

CAESAR SALAD

\$11

ROMAINE LETTUCE TOSSED WITH OUR HOUSE MADE CAESAR DRESSING TOPPED WITH HERBED CROUTONS

Pastas

PENNE MARINARA

\$15

PENNE PASTA, TOSSED IN AN AROMATIC TOMATO SAUCE

ADD CHICKEN +\$5

ADD SPICY MEATBALLS +\$7

THE LODGE RASTA PASTA

\$16

PENNE PASTA, SEASONAL VEGETABLES, ACKEE & CALLALOO SIMMERED IN COCONUT MILK

ADD GRILLED CHICKEN +\$5

ADD GRILLED SHRIMP +\$7

CREAMY SEAFOOD ALFREDO

\$27

FETTUCINE PASTA, LOBSTER (IN SEASON), SHRIMP AND CALAMARI IN A RICH & CREAMY SAUCE

NEGRIL PESTO PASTA

\$16

CASHEW, BASIL, COCONUT OIL & JAMAICAN HERBS BLENDED TOGETHER TO MAKE A FLAVORFUL SAUCE TOSSED WITH FETTUCINE PASTA

ADD GRILLED CHICKEN +\$5

ADD GRILLED SHRIMP +\$7

CREAMY SMOKED SALMON PASTA

\$25

SMOKED SALMON SAUTÉED WITH JAMAICAN HERBS, SPICES & VEGETABLES WITH PENNE PASTA & SIMMERED IN WHITE WINE REDUCTION

SEAFOOD LINGUINI

\$27

LOBSTER (IN SEASON), SHRIMP, AND CALAMARI, SAUTÉED WITH SEASONAL JAMAICAN VEGETABLES & LINGUINI PASTA

Prices in US dollars. Additional 10% govt. tax and 10% service charge



The Lodge



ALL OUR ENTREES ARE SERVED WITH REGGAE VEGETABLE MEDLEY, RICE OR POTATOES

Seafood

FRESH SNAPPER

- **ESCOVEITCHED** \$25

SEASONED SNAPPER WITH HOUSE BLEND HERBS & SPICES & TOPPED WITH PICKLED VEGGIES

- **COUNTRY STYLE JERK** \$23

SNAPPER MARINATED IN A MILD JERK SAUCE & PAN GRILLED TO PERFECTION

- **BLACKENED** \$25

SEASONED SNAPPER, WITH JAMAICAN HERBS & SPICES & SERVED WITH A THYME PUMPKIN SAUCE

- **NUT CRUSTED** \$26

SEASONED SNAPPER, BATTERED & COASTED WITH CRUSHED CASHEWS & PAN-FRIED UNTIL GOLDEN & SERVED WITH A GARLIC CREAM SAUCE

JAMAICAN CURRIED SHRIMP \$26

SEASONED WITH AROMATIC JAMAICAN SPICES & SIMMERED IN A RICH CURRY COCONUT SAUCE

PAPAYA SHRIMP \$28

SAUTÉED WITH PAPAYA, JAMAICAN HERBS & SPICES

LOBSTER RUNDOWN (IN SEASON) \$35

MEDALLIONS OF TENDER LOBSTER MEAT & SAUTÉED VEGGIES SIMMERED IN A COCONUT SAUCE

GRILLED LOBSTER (IN SEASON) \$40

WHOLE LOBSTER SEASONED WITH HOUSE BLEND HERBS & SPICES, GRILLED TO PERFECTION & SERVED WITH GARLIC BUTTER

Chicken

SWEET & SOUR CHICKEN \$22

TENDER & CRISPY CHICKEN CUBES WITH PINEAPPLE CHUNKS SIMMERED IN A SWEET TANGY SAUCE

CURRIED CHICKEN \$22

SUCCULENT BONELESS, CHICKEN SEASONED TO PERFECTION & SIMMERED IN A RICH & FLAVORSOME CURRY SAUCE

STUFFED CHICKEN BREAST \$22

BONELESS CHICKEN BREAST STUFFED WITH CALLALOO & CREAM CHEESE. GRILLED & SERVED WITH A SPICY MANGO SAUCE

BLACKENED CHICKEN \$26

DELICIOUS AND MOIST, GRILL MARKED CHICKEN BREAST WITH MUSHROOM & CALLALOO CREAM SAUCE

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ALL OUR ENTREES ARE SERVED WITH REGGAE VEGETABLE MEDLEY, RICE OR POTATOES

Meats

JERKED PORK \$24

PORK CUTS MARINATED IN A MILD JERK SEASONED SAUCE & GRILLED UNTIL TENDER & MOIST SERVED WITH HOUSE JERK SAUCE

JAMAICAN PEPPERED STEAK \$30

THIN STRIPS OF TENDERLOIN, MARINATED & SAUTÉED WITH SWEET PEPPERS AND JAMAICAN SPICES

GRILLED BEEF TENDERLOIN \$36

8OZ CUT OF TENDER BEEF FLAME BROILED TO YOUR PREFERRED TEMPERATURE & SERVED WITH A RED WINE REDUCTION

HERBED GRILLED LAMB CHOPS \$38

SIZZLING CHOPS SEASONED WITH A HERB BLEND, PAN GRILLED & SERVED WITH A PINEAPPLE MANGO MINT CHUTNEY

Vegetarian

VEGETABLE RUNDOWN \$16

SEASONAL JAMAICAN VEGETABLES SIMMERED IN A RICH COCONUT SAUCE

JAMAICAN PEAS AND BEANS \$16

SAUTÉED WITH HERBS & SPICES & SIMMERED IN A PUMPKIN COCONUT SAUCE

TOFU & CHICK PEAS \$18

SUCCULENT TOFU SAUTÉED WITH CRISPY CHICK PEAS & TOSSED LIGHTLY WITH YOUR CHOICE OF COCONUT CREAM SAUCE OR SWEET & SOUR SAUCE

PUMPKIN & OKRA STEW \$18

SUCCULENT PUMPKIN CHUNKS, SIMMERED WITH OKRA AND A LITTLE CALLALOO, WITH NON-DAIRY CREAMY THYME, GARLIC AND GINGER SAUCE

Extra Sides

FRIED PLANTAINS \$4

STEAMED CALLALOO \$4

BAMMIES \$5

FRENCH FRIES \$5

Ask About Our Desserts & Nightcaps



Complimentary

BLUE MOUNTAIN COFFEE, ASSORTED BLACK TEAS, ASSORTED HERBAL TEAS

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