





**Weatherills Hotel**  
HOTEL | DINING | BAR | EVENTS | CATERING

# Lunch Menu

## Starters

**CATCH OF THE DAY TARTARE \$45.00**  
Harissa & Pink Peppercorn Crackers

**LOBSTER AND MUSHROOM ARANCINI \$48.00**  
Spicy Marinara, Parmesan

**FRITO MISTO \$50.00**  
Shrimp, Clam, Mussel, Zucchini & Lemon Herb Aioli

**BEEF CARPACCIO \$50.00**  
Arugula & Fine Herb Salad, Horseradish Sauce Vert,  
Aged Parmesan

**HUMMUS AND BABA GHANOUSH \$35.00**  
Grilled Pita

**HOUSE WINGS SPICED YOUR WAY \$35.00**  
Lemon Pepper, Korean BBQ, Garlic Parmesan,  
Classic BBQ

## Salads & Soup

**MISO ROASTED CABBAGE \$30.00**  
Peanut & Herb Salad

**BUTTERMILK WEDGE SALAD \$30.00**  
Bacon, Green Onion, Boiled Egg,  
Avocado, Buttermilk Ranch Dressing

**CLASSIC CAESAR SALAD \$35.00 | \$55.00**  
Add: Chicken \$8.00 | Shrimp \$25.00  
| Fish \$12.00

**ROASTED BUTTERNUT SQUASH SOUP \$30.00**  
House Granola and Caramelized  
Butternut

## Sandwiches

**GRILLED CHICKEN & BACON SANDWICH \$35.00**  
Caramelized Onions & Lettuce

**SLOW ROASTED BBQ PULLED PORK \$38.00**  
Crispy Cabbage Slaw

**EGGPLANT PARMESAN \$35.00**  
Basil, Mozzarella & Marinara

**SHRIMP PO BOY \$50.00**  
Chipotle Aioli, Iceberg Lettuce &  
Tomato

**HOUSE BURGER \$45.00**  
8 oz Beef Patty, Bread & Butter Pickle,  
Brioche Bun

*All Sandwiches are served with hand cut fries*

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## ENTRÉES

**CHICKEN POT PIE \$50.00**  
Steamed Market Vegetables

**STEAK FRITES \$135.00 | \$130.00**  
Green Peppercorn Sauce, 8 oz Tenderloin **OR**  
10 oz Striploin

**WEST INDIAN CURRY \$50.00 | \$75.00**  
Chicken **OR** Prawn with Fragrant Herbed Rice Pilaf

**PAN ROASTED CATCH OF THE DAY \$85.00**  
Caponata, Gremolata & Focaccia

**GRILLED HALF LOBSTER \$155.00**  
Fries, Mixed Greens & Mâitre d'Hôtel Butter

**SWEET AND TANGY EGGPLANT \$45.00**  
Herbed Rice Pilaf & Chopped Peanuts

## Sides Dishes

**HOUSE FRIES \$20.00**

**PARMESAN TRUFFLE FRIES \$28.00**

**CRISPY BRUSSEL SPROUTS \$20.00**  
Parmesan

**BLISTERED PLANTAIN \$20.00**  
Cinnamon Honey

**MIXED GREEN SALAD \$25.00**

**POMME PURÉE \$20.00**

## Sweets

**LEMON CHEESECAKE \$30.00**  
Berry Compote

**STICKY TOFFEE PUDDING \$25.00**  
English Harbor Toffee & Vanilla Ice  
Cream

**VANILLA CRÈME BRÛLÉE \$30.00**

**CHOCOLATE & CARAMEL TART \$38.00**  
Chantilly Cream

**ICE CREAM SCOOPS \$25.00**  
on Waffle

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## Starters

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Harissa & Pink Peppercorn Crackers

**LOBSTER AND MUSHROOM ARANCINI \$48.00**  
Spicy Marinara, Parmesan

**FRITO MISTO \$50.00**  
Shrimp, Clam, Mussel, Zucchini & Lemon Herb Aioli

**BEEF CARPACCIO \$50.00**  
Arugula & Fine Herb Salad, Horseradish Sauce Vert,  
Aged Parmesan

**HUMMUS AND BABA GHANOUSH \$35.00**  
Grilled Pita

**HOUSE WINGS SPICED YOUR WAY \$35.00**  
Lemon Pepper, Korean BBQ, Garlic Parmesan,  
Classic BBQ

## Salads & Soup

**MISO ROASTED CABBAGE \$30.00**  
Peanut & Herb Salad

**BUTTERMILK WEDGE SALAD \$30.00**  
Bacon, Green Onion, Boiled Egg,  
Avocado, Buttermilk Ranch Dressing

**CLASSIC CAESAR SALAD \$35.00 | \$55.00**  
Add: Chicken \$8.00 | Shrimp \$25.00  
| Fish \$12.00

**ROASTED BUTTERNUT SQUASH SOUP \$ 30.00**  
House Granola & Caramelized  
Butternut

## From The Grill

*Served with Pomme Purée &  
Mixed Green Salad*

**8 oz TENDERLOIN \$135.00**  
Green Peppercorn Sauce

**10 oz NY STRIPLOIN \$130.00**  
Green Peppercorn Sauce

**HALF LOBSTER TAIL \$155.00**  
Mâitre d'Hôtel Butter

**10 oz PORK LOIN \$70.00**  
Green Peppercorn Sauce

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## Entreés

### **HALF ROASTED CHICKEN \$80.00**

Confit Potatoes & Summer Squash, Jus

### **PAN ROASTED CATCH OF THE DAY \$85.00**

Caponata, Gremolata & Focaccia

### **SWEET AND TANGY EGGPLANT \$45.00**

Jasmine Rice Pilaf & Chopped Peanuts

### **JALFREZI \$80.00 | \$85.00**

Chicken **OR** Shrimp with Fragrant Herb Pilaf

### **MISO GLAZED SALMON \$90.00**

Brussels Sprouts & Herb Pilaf

## Pasta

### **BEEF RIGATONI BOLOGNESE \$55.00**

Red Wine Marinara, Parmesan, Asparagus

### **CLASSIC SHRIMP SCAMPI \$80.00**

Shrimp, Garlic, Linguine, Broccolini  
Red Pepper Flakes

### **CREAMY CHICKEN ALFREDO \$55.00**

Broccolini, Parmesan White Wine Sauce

## Sides Dishes

### **HOUSE FRIES \$20.00**

### **PARMESAN TRUFFLE FRIES \$28.00**

### **CRISPY BRUSSEL SPROUTS \$20.00** Parmesan

### **BLISTERED PLANTAIN \$20.00** Cinnamon Honey

### **MIXED GREEN SALAD \$25.00**

### **POMME PURÉE \$20.00**

## Sweets

### **LEMON CHEESECAKE \$30.00** Berry Compote

### **STICKY TOFFEE PUDDING \$25.00** English Harbor Toffee & Vanilla Ice Cream

### **VANILLA CRÈME BRÛLÉE \$30.00**

### **CHOCOLATE & CARAMEL TART \$38.00** Chantilly Cream

### **ICE CREAM SCOOPS \$25.00** on Waffle

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