



Rosalie Bay

Eco Resort & Spa



Dominica

Leatherback Dinner Menu

APPETIZERS

Shrimp Cocktail- EC\$40/ US\$15

Sauteed shrimp served martini style on a bed of greens and watermelon-

Ceviche- EC\$35/US\$13

Fresh catch of the day marinated in a tangy citrus and garlic sauce

Chicken Satay- EC\$29/US\$11

Chicken skewers glazed with a peanut curry sauce.

Saltfish fritters- EC\$25/US\$9

Twist on a local favorite, golden brown fritters served with a balsamic glaze and garlic aioli

Cobb Salad- \$39/ US\$14

Fresh lettuce, purple eggs, blue cheese, black olives and delicious ham, on a bed of greens, served with a balsamic or blue cheese dressing

Beet and Goat Cheese Salad- EC\$34/US\$12.75 (V)

Tangy marinated beets, and watermelon served with a creamy goat cheese crumble on a bed of local greens

Tomato Tower- EC\$22/ US\$8.25 (VG)

Tomato and cucumber with a balsamic vinaigrette

Cream of Pumpkin- EC\$14/ US\$5.25 (VG)

Herb roasted pumpkin puree served with fresh bread rolls.

ENTREES

CHOICE OF 2 SIDES

Surf and Turf- EC\$100/US\$38

Grilled Tenderloin served with seasoned shrimp

Garlic Butter Seafood Skewers-EC\$65/US\$25

Savory shrimp and scallops, with peppers and onions served on a bamboo skewer

Grilled Catch of the day- EC\$54/US\$20

Freshly caught fish served with a choice of creole or white wine sauce

Seafood Bouillabaise- EC\$70/US\$27

Fresh catch, mussels, and scallops served in a tomato based stew

Grilled Sirloin- EC\$85/US\$32

Grilled Angus beef, served with a delectable red wine sauce.

Herbed Pork chops- EC\$70/ US\$27

Herb crusted pan seared pork chops served with apple cider glaze

Curried Goat- EC\$65/US\$25

Rosalie signature creole yellow curry goat stew.

Chicken Roulade- EC\$50/US\$19

Parmesan crusted chicken breast stuffed with spinach and mozzarella



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VEGETARIAN COMBO ENTREES

SIDES INCLUDED

Vegetarian Curry EC\$45/ US\$17 (VG)

Creole style yellow curry with seasonal vegetables, served with a rice medley

Grain Bowl- EC\$50/US\$19 (VG)

Quinoa, or couscous served with grilled seasonal vegetables. No additional sides

Pesto Pasta- EC\$30/US\$12

Pasta of the evening, served with grilled vegetables in a housemade pesto. Add chicken, shrimp or fish at an additional cost. No additional sides

(Contains nuts)

SIDES- \$17

- Rice of the day
- Mashed Potatoes
- Sweet Potato Mash
- Sauteed Pasta
- Fries
- Sauteed Vegetables
- Side Salad

DESSERT

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|-----------------|------|
| Cheesecake | \$19 |
| Chocolate Cake | \$16 |
| Ice Cream | \$14 |
| Fruit Platter | \$14 |
| Fruit Rum balls | \$16 |

EXTRAS

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|----------------|------|
| Add Chicken | \$12 |
| Add Tofu | \$15 |
| Add Fish | \$15 |
| Add Shrimp | \$22 |
| Add Vegetables | \$10 |

