Rosalie Bay
Eco Resort & Spa
Dominica

All prices are in EC and US dollars and are inclusive of taxes and service charge. If you have any allergies please alert your server as soon as possible.

DINNER

APPETIZERS

SMOKED CHICKEN CORN FRITTERS- EC$31/ US$12
GARLIC JALAPEÑO AIOLI

SHRIMP TOAST ON BABKA BREAD- EC$40/ US$15
WHIPPED FETA & HONEY BUTTER

VEGETARIAN SAMOSA- EC$26- US$9.50
GARLIC-CUMIN ROASTED ONION YOGURT SAUCE

LOBSTER CHOWDER- EC$45/$17
SWEET SESAME MARINATED LOBSTER, LOCAL PROVISION DUMPLINGS, SPICY COCONUT MILK

SOUP OF THE DAY- EC$19/ US$7.50

MAIN

STEAK-MARINATED GRILLED STEAK- EC$125/ US$47
GINGER RED WINE COMPOUND BUTTER, GARLIC ROASTED POTATO GRATIN, ONION JAM, ROASTED LOCAL VEGETABLES

SEARED LAMB CHOPS- EC$118/ US$45
LOCAL MINT & CHADON BENI CHIMICHURRI, WARM BEET & PUMPKIN SALAD, SWEET CURRY DRESSING

GRILLED FISH OF THE DAY-$65/ US$25
SMOKED TOMATO HERB-OLIVE CITRUS SAUCE, SWEET POTATO PUREE, CARIBBEAN CORN & VEGGIE SUCCOTASH

GARLIC ROSEMARY COCONUT BUTTER SHRIMP-EC$90/ US$34
NUTMEG SPICED RICE, FRESH VEGGIE SLAW, LIME TAHINI DRESSING

LEMON BUTTER CHICKEN THIGHS- EC$50/ US$19
CREAMY POLENTA, KALE & HERB PESTO, SWEET TOMATO COMPOTE

BALSAMIC BBQ BUTTER PORK -EC$77/ US$29

PORK- BALSAMIC BBQ HARISSA PORK, HAND CUT SWEET POTATO FRIES, RED CABBAGE CHUTNEY

PASTA

ROSE STEAK PASTA – EC$65/ US$25
CREAMY TOMATO SAUCE, STEAK TARTARE, ANNATTO PICKLED EGG YOLK, CHIMICHURRI SAUCE

VEGGIE MUSHROOM COCONUT ALFREDO- EC$46/ US$18
COCONUT RUM ALFREDO SAUCE SAUCE, SUNDRIED TOMATO SALSA

VEGETARIAN

SAUTEED QUINOA & CHICKPEA -EC$40/ US$15
ROASTED LOCAL VEGETABLES, ROASTED GARLIC COCONUT LIME VINAIGRETTE

CREOLE CAESAR- EC$45/US$17.50
SMOKED FISH AND PASSION FRUIT INFUSED DRESSING, HERBS CROUTONS

SEASONAL PRE-ORDER ITEMS- AT LEAST 24 HOUR NOTICE
SERVED WITH CHEF'S CHOICE OF SIDES

LOBSTER MAC & CHEESE- EC$90/US$34
GRILLED LOBSTER EC$140/US$52