



FORT GEORGE
HOTEL & SPA

THE
TREEHOUSE



DINNER

SALADS & APPETIZERS

CAESAR SALAD

Romaine lettuce, bacon, anchovies, green apple, Parmesan cheese, and croutons.

\$16.00 USD / \$32.00 BZD

WATERMELON SALAD

Mixed greens, onions, pickled red, feta cheese, mint, caramelized nuts, with a white balsamic vinaigrette. (GF)

\$16.00 USD / \$32.00 BZD

NUTS & CITRIC SALAD

Choice of seared tuna or salmon, with lettuce, walnuts, lime, orange, red onion, tomatoes, and mustard olive oil vinaigrette. (DF, GF)

\$18.00 USD / \$36.00 BZD

ISLAND SEASON CEVICHE

Marinated with orange juice, lime, peppers, red onion, and cilantro. Served with tortilla chips. Seasonal. (DF, GF)

\$18.00 USD / \$36.00 BZD

TAPAS

PASTA & LAMB RIBS

Pasta tossed with mushrooms and served with tender local lamb ribs.

\$28.00 USD / \$56.00 BZD

GRILLED OCTOPUS

Grilled octopus resting on a bed of confit potatoes, complemented by a rich aioli.

\$26.00 USD / \$52.00 BZD

PAN TOMATA WITH SPAIN HAM

Toasted bread topped with ripe tomatoes, exquisite Ibérico ham, and marinated asparagus drizzled with extra virgin olive oil.

\$20.00 USD / \$40.00 BZD

CROSTINI WITH ANCHOVIES & TAPENADE

Crunchy crostini topped with savory anchovies and a robust tapenade bursting with Mediterranean flavors.

\$18.00 USD / \$36.00 BZD

SALMON TAHITI CEVICHE

Fresh ceviche, with salmon fillet, sweet chili, red onion, coconut milk, cucumber, lime juice, and tomato.

\$24.00 USD / \$48.00 BZD

MIXED CHEESE BOARD

An exquisite selection of artisanal cheeses paired with fruity jam and briny olives, perfect for sharing.

\$25.00 USD / \$50.00 BZD

TUNA TATAKI

Slices of seared tuna with creamy hummus, refreshing citrus segments, and crispy mini fried jacks. (V)

\$25.00 USD / \$50.00 BZD

SHRIMP AGUA DE CHILE WITH TORTILLA CHIPS

A zesty shrimp broth balanced perfectly with spices, served alongside crunchy tortilla chips for a satisfying crunch.

\$24.00 USD / \$48.00 BZD

TRUFFLE STEAK TARTARE

Savory finely chopped steak tartare infused with aromatic truffle oil, accompanied by a velvety potato and Reggiano Parmesan terrine.

\$25.00 USD / \$50.00 BZD

ENTREES

QUEEN SNAPPER FILLET

Fresh snapper fillet served with truffle mashed potatoes, roasted root vegetables, and fresh pico de gallo salsa. (GF)

\$28.00 USD / \$56.00 BZD

TOMAHAWK STEAK 32 OZ. (TO SHARE)

Accompanied by wild mushrooms, vinegar balsamic cream spinach, sautéed potatoes with Parmesan cheese, and perfumed with truffle oil.

\$112.50 USD / \$225.00 BZD

PEPPER CRUSTED AHI TUNA

Seared ahi tuna with sautéed bok choy, mashed sweet potato infused with a ginger soy reduction. (DF)

\$29.25 USD / \$58.50 BZD

SEAFOOD RASTA PASTA

Marinated jerk shrimp, mussels, clams in a cream sauce with coconut milk and assorted vegetables.

\$29.00 USD / \$58.00 BZD

NEW YORK STRIP STEAK

Grilled 10 oz New York strip steak, with sautéed mushrooms, herb-marinated wedge potatoes, grilled asparagus, and chimichurri. (GF)

\$48.00 USD / \$96.00 BZD

ROSEMARY CHICKEN SUPREME

Pan-roasted chicken breast, sautéed spinach, jerk pineapple chutney, and a sweet red wine reduction. (GF)

\$24.00 USD / \$48.00 BZD

BBQ BABY BACK RIBS

Slow cooked served with grilled corn on the cob and coleslaw

\$24.00 USD / \$48.00 BZD

ROASTED SALMON

Fresh cut salmon served with passion fruit beurre blanc, brown rice, and bok choy.

\$28.00 USD / \$56.00 BZD

HERB CRUSTED LAMB RACK

Pan-roasted herb-crusted lamb rack served with grilled asparagus and demi sauce. (DF)

\$50.00 USD / \$100.00 BZD

SEAFOOD RISOTTO

Rich blend of shrimp, mussels, clams, octopus, and Parmesan cheese.

\$30.00 USD / \$60.00 BZD

DESSERTS

WARM CHOCOLATE BROWNIE

\$18.00 USD / \$36.00 BZD

WASABI CRÈME BRÛLÉE

\$15.75 USD / \$31.50 BZD

TIRAMISU

\$14.75 USD / \$29.50 BZD