

----- APPETIZERS -----

- Cucumber Coconut Gazpacho (GF) 10** Cruzan Rum Roasted Pineapple Crisp
Jerk Mango Sausage 14 Papaya Moustarda - Josephine's Baby Bok Choy "Kraut"
Farm Vegetables (GF) 14 Coconut - Lime Buttermilk Dip
St. Croix Conch Fritters 14 Mango Cocktail - Rum Banana Sauce
Slow Roasted Chicken Quesadilla 16 Poblano Salsa - Guacamole - Sour Cream
Chicken Wings (GF) 14 Orange Sesame / Chipotle Parmesan / Mango BBQ
Trio of Dips 14 Roasted Garlic Hummus - Alphonso Olive Roasted Pepper - Edamame Dip - Toasted Pita - Grilled Crostini
Burratta Heirloom Bruschetta 14 Grilled Ciabatta - Tomatoes - Basil Pesto

----- PIZZA -----

- Margherita 24** Tomatoes - Basil - Garlic - Fresh Mozzarella - Extra Virgin Olive Oil
Wild Mushroom 24 Spinach - Roasted Garlic - Parmegiano Reggiano - Fontina - Goat Cheese
White Chicken Truffle Pizza 24 Ricotta - Provolone - Taleggio - Locatelli - Parmegiano Reggiano
Housemade Italian Sausage 24 Pepperoni - Onions - Banana Peppers - San Marzano Tomato - Fontina - Mozzarella

----- CHOPPED SALADS -----

Add your choice to any Salad Chicken Breast **6** Shrimp **11** Mahi **16**

- Caribbean Cobb (GF) 26** Jerk Chicken - Hearts of Palm - Tomatoes - Avocados - Scallion - Blue Cheese - Black Beans
Mango Ginger Dressing
Roasted Beet & Apple Salad (GF) 18 Spinach - Red Cabbage - Orange - Goat Cheese - Walnuts
Pink Grapefruit Vinaigrette
Caneel Bay Chopped Wedge (GF) 14 Bacon - Cucumbers - Chives - Tomatoes - Artisan Blue Cheese Dressing
Salmon "Bacon" Kale (GF) 26 Sweet Potato - Blueberries - Cucumber - Edamame - Radish - Crispy Lotus - Almonds
Champagne Dressing
Caesar 14 Romaine - Brioche Croutons - Shaved Parmegiano Reggiano
Cucumber-Sweet Corn Quinoa (GF) 16 Peppers - Tomatoes - Feta - Arugula - Basil Lime Buttermilk Dressing

----- TACOS -----

- Chipotle Chicken Breast 16** Cucumber Corn Slaw - Radish - Pickled Onion - Cilantro
Smoked Beef Brisket 19 Tequila Red Cabbage - Pineapple Tomatillo Salsa - Cotija
Chimichurri Mahi - Mahi 18 Avocado - Papaya - Crispy Plantains - Black Bean Mango Salsa

----- SANDWICHES & BURGERS -----

Fries - Onion Rings

- Crispy Buttermilk Chicken 17** Iceberg - Pickles - Coral Bay Honey - Cream Biscuit
Black Forest Grilled Cheese 16 Ham - Aged Wisconsin Cheddar - Fontina - Brie - Tomato Chutney - Brioche
Slow Roasted Rum Pork 17 Mango Slaw - Crisp Banana Bread
Chipotle Lime Chicken 17 White Cheddar - Avocado - Jalapeños - Field Greens
Roasted Turkey BLT 18 Nueske's Bacon - Heirloom Tomatoes - Island Greens - Basil Aioli - Sourdough
Harris Ranch Short Rib French Dip 19 Caramelized Onions - Gruyère - Watercress - Sourdough
The Caneel Bay Burger 18 Snake River Farms Wagyu Beef - Lettuce - Tomatoes - Onion Jam - Bistro Sauce
Black Bean Burger - 16 Avocado - Roasted Corn - Chipotle Salsa - Arugula - Provolone
Traditional Burger 18 Snake River Farms Wagyu Beef - Lettuce - Tomatoes - Onions

----- DOWN ISLAND -----

- Curry Chicken Roti 26** Sweet Potatoes - Mango Chutney
Chef's Catch of the Day (GF) MARKET Coconut Rice - Fried Plantain - Ginger Lime Sofrito - Carrot Raisin Slaw