

BLACK ORCHID

RESTAURANT EDEN GARDENS

Salads

EG'S SIGNATURE ORGANIC SALAD

USD \$12.00

Mixed organic greens served with slivers of parmesan cheese, julienne carrots, fresh herbs, vine ripe tomatoes and house dressing.

MARINATED TOMATO CUCUMBER SALAD

USD \$8.00

Diced tomato and cucumber tossed with fresh herbs and balsamic vinegar concoction.

SEAFOOD SALAD

USD \$14.00

Exotic seafood mix accompanied by mixed greens, vine ripe tomatoes, dried cranberries, olives and choice house dressing

APPETIZERS

SOUP DE JOUR

USD \$5.00

Ask your server for the daily soup special

SHRIMP CANAPÉ

USD \$12.00

Lightly sautéed shrimp on top garlic French bread, cream cheese spread and a dollop of pepper jelly.

BEEF CARPACCIO

USD \$15.50

Peppercorn Crusted Beef Tenderloin, Seared, Flash-Chilled and Thinly Sliced accompanied by Baby Greens, Parmesan Cheese, garlic bread, Capers and drizzled with a Lime Concoction.

SNAPPER CROSTINI

USD \$9.00

Herb Marinated Fresh Snapper with Roasted Bell Pepper, Herb Crostini and Petite Greens.

LOBSTER CREAM CHEESE WONTONS

USD \$12.00

Poached Lobster mixed with fresh herbs and cream cheese filled wontons wraps served with a sweet chilli sauce.

Pasta

CHICKEN PUTTANESCA

USD \$18.50

Sautéed chicken breast tossed in an Anchovy flavored tomato sauce with penne pasta, fresh herbs and finished with grated parmesan.

VEGAN PESTO PASTA

USD \$14.00

Al dente penne pasta tossed with oven roasted tomato, garlic and fresh herbs.

PASTA E FAGIOLI

USD \$17.00

Black and red beans with tomatoes fresh herbs and penne pasta tossed in a savory tomato sauce.

SHRIMP GREMOLATA

USD \$20.00

Shrimp marinated in olive oil, garlic, lemon zest and parsley then sautéed and served over al dente linguine pasta.

SEAFOOD ALFREDO

USD \$22.00

Seafood mix of baby shrimp, octopus, mussels and squid tossed with vegetables and served in a classic Alfredo sauce.



BLACK ORCHID

RESTAURANT EDEN GARDENS

Menu

FINE DINING

Entrée

CHICKEN CHIMMICHURI

USD \$19.00

Hormone free Chicken Breast stuffed with Mango Chutney and carefully finished with chili flakes, Herbs and Olive Oil Concoction.

CASSAVA CRUSTED SALMON

USD \$22.00

Pan seared, Crusted Atlantic Salmon served with Orange Marmalade and finished with hemp oil.

NEW ZEALAND LAMB

USD \$37.00

Tender Lamb Chops grilled to desired temperature and served with a stew of beans, sautéed vegetables and a Bordeaux reduction.

GRILLED LOBSTER

USD \$37.00

Succulent Jamaican Spiny Lobster lightly flavored, grilled and served with lemon butter.

EDEN SURF AND TURF

USD \$32.00

Petit beef fillet grilled to desired temperature served with grilled Jamaican Spiny Lobster and a red wine reduction.

PIMENTO SIRLOIN

USD \$28.00

Pimento crusted beef sirloin done to your desired temperature and served with sorrel glazed onion and a Bordeaux sauce

REEF AND TURF

USD \$28.00

Grilled shrimp and Jerk Marinated Chicken breast complimented by a fruit salsa and pickled vegetables

HERBED CHEESE STUFFED CHICKEN

USD \$19.00

Duo of cheese infused with herbs and stuffed in a lightly flavored Chicken breast married with a roasted tomato cream sauce

DESSERT

CHOCOLATE FUDGE CAKE

USD \$6.00

CHEESE CAKE

USD \$7.00

ICE CREAM

USD \$7.00

SWEET POTATO PUDDING

USD \$6.00

COCONUT GATEAU

USD \$7.00

