**Scotch on the Rocks**



 **Menu**

 **Options**

**Our talented cooks, Cherry and Elvis, know a wide range of recipes and are always willing to try new ones! Please let them know any dietary restrictions or preferences you may have so they can accommodate your requests.**

**Please confirm meal times. Usual meal times are:**

**Breakfast 8-10am, Lunch 12-3pm, Dinner 6-9pm**

 **Breakfast**

 Coffee, Tea, Orange Juice, Fruit Platters and Cereals

 can be served daily.

**Standard Breakfast:** served with toast & jam, bacon or sausages

Porridge - oats, cream of wheat, cornmeal, banana

Eggs - scrambled, fried, boiled, poached

Omelets - cheese, tomato, mushroom, ham, callaloo

Pancakes or Waffles

French Toast

Baked beans with Sausages

**Jamaican Breakfast:** served with boiled or fried dumplings, breadfruit, yam, sweet potato or green bananas

Ackee & Saltfish - Jamaica’s National Dish

Callaloo & Saltfish

Mackerel Rundown

Corned Beef & Cabbage

Chicken Livers

**Light Fare for Lunch or Dinner**

 served with garlic bread, rolls, bammy, festival,

 french fries or salad

Crab Backs

Shrimp Cocktail

Pepper Shrimps

Escovitch Fish

Quiche - cheese, ham, tomato, ackee or callaloo

Jerk Chicken Pasta Salad

Tuna Nicoise Pasta Salad

Spaghetti & Meat Sauce / Meatballs

Macaroni & Cheese

Stir-Fry Noodles with Market Vegetables

Burgers - beef, chicken, fish

Hot Dogs

**Soups Salads Sandwiches**

Pumpkin Tossed Salad Chicken Salad

Red Peas Cabbage Tuna Melt

Pepper Pot Caesar Grilled Ham & Cheese

Fish Potato Bacon, Lettuce & Tomato

Lobster Chowder Lobster, Tuna, Shrimp or Chicken Peanut Butter & Jelly

 **Lunch or Dinner Meals**

 Soup and/or Salad can be included in meals

**Meats:** can be jerked, curried, fried, grilled, fricassee, stewed or baked

Chicken Lamb - leg or chops

Turkey Fish - mahi mahi, snapper, kingfish, salmon

Beef - fillet or steaks Shrimp

Pork - leg, fillet, ribs or chops Lobster or Conch - in season

Jamaican Specialties: Oxtail, Stew Peas, Curried Goat

**Starches :** can be baked, boiled, fried, mashed or candied

Rice - white, brown, basmati, jasmine, rice & peas, pumpkin, callaloo

Irish Potato

Sweet Potato

Yam

Plantain

Corn Fritters

**Vegetables:** can be steamed, grilled or stir-fried

String beans Eggplant Cauliflower

Carrots Callaloo Pumpkin

Broccoli Corn Cho Cho

**The ‘Befores’ and ‘Afters’**

**Hors d’oeuvres:** served with crackers, chips, pita bread or dipping sauce

Coconut Chips

Solomon - a - Gundy with cream cheese

Smoked Marlin or Smoked Salmon with capers & cream cheese

Tomato Salsa

Curried Ackee

Salt Fish Fritters

Ceviche

Grilled Shrimp

Cheese Platter

**Desserts:** can be served with ice cream or whipped cream

**Cakes**  **Pies**

Plain Apple

Chocolate Banana Cream Pie

Rum Key Lime

Pineapple Upside Down Lemon Meringue

**Other Goodies**

Coconut Custard Pavlova Brownies

Baked Bananas Bread Pudding Fruit Salad