24 Seven Café

This menu is available from 10:30pm—10:30am

SOUPS

Red Pea Soup (Vegetarian) — **Small $300, Large $450**

Soup du Jour — **Small $300, Large $450**

SALADS

Executive Chef's Salad — **Small $735, Large $1005**
Ham, Turkey, Chicken, Pepper Jack Cheese on gourmet greens with boiled eggs and fresh vegetables. Served with your choice of dressing

Classic Caesar Salad — **Small $450, Large $650**
Crisp Romaine Lettuce garnished with home-style Croutons, Parmesan Cheese and Caesar dressing

Add Chicken: **Small $670, Large $865**

The Pegasus Salad — **Small $780, Large $1150**
A melange of Roasted Red Peppers, Walnuts, Cherry Tomatoes, and Dried Fruits arranged with baby Leaf Lettuce and a Zesty Mustard Dressing

Shrimp Scampi Field Greens — **Small $865, Large $1295**
Exotic greens topped with spicy Garlic Shrimp, crumbled Feta Cheese and Cherry Tomato served with our creamy Ranch Dressing

Fresh Fruit Salad — **Small $220, Large $350**
A selection of fresh seasonal Fruits

Tropical Fruit Salad — **Small $240, Large $370**
A selection of fresh Fruits marinated with Herbs and Dark Rum

SANDWICHES AND WRAPS

Served on our signature in-house freshly baked Breads and can be grilled upon request

Pegasus Classic BLT Sandwich — **$590**
Bacon, Lettuce and Tomato served on a Homemade Sundried Tomato Bread

Tuna Wrap — **$560**
Tuna, Scotch Bonnet, Sweet Pepper, Onion & Tomato

Chicken Wrap — **$525**
Chicken, Scotch Bonnet, Sweet Pepper, Onion, Tomato & Pepper Jack Cheese

Vegetable Wrap — **$465**
Balsamic marinated Mixed Vegetable tossed together and wrapped

Grilled Cheese Sandwich — **$495**
Traditional Grilled Cheese made with American Cheddar Cheese on your choice of bread

Pulled Pork BBQ Sandwich — **$895**
Roasted Pulled Pork sautéed with Onion, Bell Peppers and BBQ Sauce on Homemade Raisin Bread

Pegasus Junior Club Sandwich — **$550**
Sliced Jerked Chicken, Crispy Bacon, Egg, Lettuce, Tomato served on two slices of toasted Wheat or White bread

Pegasus Cheese Steak Sandwich — **$1295**
Marinated Roasted Beef and sautéed Mushrooms served with Pepper Jack and Provolone Cheese on a Homemade Multigrain Bread

Traditional Corned Beef Brisket Sandwich — **$865**
Layers of Corned Beef Marinated in a Honey Mustard Vinaigrette and served in Homemade Corn Bread

Available Breads: Corn Bread, Raisin Bread, Multigrain Bread, Sundried Tomato Bread, White Sliced and Whole Wheat Sliced Bread

All Sandwiches and wraps are served with a House-Made Coleslaw

DESSERTS

Black Forest Chocolate Cake **$480**
Infused with special Liqueurs and succulent Pieces Trio Cherries

Traditional Carrot Cake **$365**
Topped with Cream Cheese Icing

Native Bread & Butter Pudding (Choose from White or Whole Wheat) **$300**
Served with Island Spiced Rum Sauce

Sweet Potato Pudding **$350**
Served with Island Spiced Rum Sauce

Tamarind Cheesecake **$495**
Our Chef's Specialty. Rich Cheesecake infused with local spices and a hint of Pimento flavor

Cheesecakes **$495**
Please ask your server for today's specialty cheesecake topping

Häagen– Dazs Ice Cream
One Scoop $350
Two Scoops $700
Assorted Flavours
Toppings $65 each

Daily Dessert Specials Available. Please ask your server for our select desserts of the day

BEVERAGES

	SMALL	MEDIUM	LARGE
100% Blue Mountain Coffee	$180	$240	$290
Decaf 100% Blue Mountain Coffee	$190	$260	$300
Espresso	$220		
Cappuccino	$250	$330	$400
Café Latte	$250	$330	$400
Tea	$180	$240	$290
Herbal Tea	$190	$260	$300
Hot Chocolate	$200	$270	$310

Milkshake	$485
Fruit Juice	$180
Mott's Apple Juice	$250
Welch's Grape Juice	$250
Soda	$180
Small Bottled Water	$190
Large Bottled Water	$350
Perrier Sparkling Water	$450
Milk	$200

All prices are subject to Government Tax and Service Charge
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