The Blue Window

SOUPS

RED PEA SOUP (V) / $300

Simmered with Coconut Milk and all natural seasonings

FRENCH ONION SOUP / $450

Delicate Onion Soup topped with a layer of melted Gruyere Cheese

CHEF 'S SOUP OF THE DAY / $300

SALADS

Available in both Starter and Main Course portions

GREEK SALAD (V) / S: $565, MC: $1,100

Greek Salad of Tomatoes, Feta Cheese, Cucumber and Black Olives with a Balsamic Reduction

PEGASUS WALDORF SALAD (V) / S: $650 , MC: $1,240

Walnuts, Celery, Grapes and Honeydew Melon served with a Lemon Mayo dressing

ROASTED BEET & PROVOLONE SALAD (V) / S: $550

Freshly roasted Beets and shaved Provolone Cheese, on a bed of Baby Greens with a light Beetroot dressing

CAESAR SALAD / s: $950, MC: $1,840

Traditional Caesar Salad of Romaine Lettuce, Bacon, Croutons, Parmesan Cheese and an Anchovy based dressing.

Add Chicken to any Salad for an additional S: $200, MC: $375

APPETIZERS

PUMPKIN RAVIOLI (V) / $685

Three Cheese Pumpkin Ravioli with a creamy Callaloo sauce

ACKEE BRUSCHETTA (V) / $780

A delicate mix of Ackee and Sundried Tomatoes on crispy toasted bread

SMOKED SALMON CRISPS / $665

Thinly sliced Smoked Salmon with capers atop crispy toast with a Honey Papaya drizzle

VEGETABLE AU GRATIN (V) / $550

Olive Oil marinated Grilled Vegetables and Curried Beans with Parmesan Cheese in Tomato sauce

CHILI CHICKEN SPRING ROLLS / $525

Spicy Chicken with Roasted Peppers stuffed in a crispy Spring Roll and served with a sweet Chili sauce

TUNA SASHIMI / $960

Medium rare four spiced Red Tuna, served with a Brown Sugar Soy and Wasabi Mayo

SANDWICHES & BURGERS

All Sandwiches and Burgers are served with a side of Fries and homemade Coleslaw

BLT SANDWICH / $980

Classic combinations of Bacon, Lettuce and Tomato on a homemade Thyme Poppy Seed Bread

BLACKENED SNAPPER SANDWICH / $1,100

Blackened fillet of Snapper served on a homemade Corn & Sesame bread with a side of Tartar sauce

GRILLED CHICKEN SANDWICH / $920

Grilled Chicken Breast marinated with herbs and spices on a toasted homemade French Bread

TRADITIONAL BURGER / $850

A traditional Beef Burger on a Sesame bun. Also available with Cheese for an additional $150

PEGASUS BURGER / $960

Our signature Beef Burger topped with sautéed Mushrooms, Bacon, Jalapeno Peppers, and Pepper Jack Cheese

PEGASUS LAMB BURGER / $1,280

Our homemade Lamb Burger topped with sautéed Mushrooms, Bacon, and Pepper Jack Cheese

CHICKEN BURGER / $950

Ground Chicken Burger on a Sesame Bun

VEGGIE BURGER (V) / $960

A blend of Beans, Vegetables and Oats make up our homemade Veggie Burger

The Blue Window Restaurant is pleased to accommodate your dietary needs. Please advise your server of any food allergies or dietary restrictions

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness

MAIN COURSE

GRILLED ATLANTIC SALMON / $2,350

Served with a Lychee Chili sauce and accompanied by Coconut Cous Cous and Mixed Green Salad

PIMENTO BRAISED SHORT RIB / $3,150

Beef Rib with a Guava Barbeque Sauce, Basmati Rice and Grilled Vegetables

ROASTED CHICKEN / $1,380

Classic Roasted Chicken Leg and Thigh quarter served with Mashed Potatoes and a side of Gravy

8 OZ GRILLED NEW YORK STEAK / $3,980

Served with a side of Jack Daniels sauce and accompanied with Sweet Potato au gratin and Onion Rings

BACON & BLUE CHEESE BEEF TENDERLOIN / $2,800

Grilled 6 oz Beef Tenderloin wrapped in Bacon and stuffed with a Blue Cheese crumble. Served with Mashed Potatoes, Seasonal Vegetables and a Red Wine reduction

SEARED LOIN OF LAMB / $2,850

Rosemary rubbed Lamb roulade served with Sweet Potato au gratin and Grilled Vegetables

GRILLED PORK TENDERLOIN / $2,250

Served with a Sorrel Red Wine sauce, topped with grilled Pineapple and accompanied by Mashed Potatoes

JAMAICAN SPECIALS

JAMAICAN CURRY GOAT / $1,325

Diced local Goat Meat marinated in Curry served with a side of Mango Chutney and White Steamed Rice

BOSTON STYLE JERK PORK / $1,100 OR CHICKEN / $975

Jamaican Jerk Pork or Chicken served with our special Jerk Sauce. Choose either MILD or SPICY. Served with Rice & Peas or French Fries

BRAISED OXTAIL / $1,350

Slow braised Oxtail with a hint of spicy Scotch Bonnet Pepper served with Rice & Peas

FILLET OF SNAPPER / $1,350

Hellshire inspired, classically prepared Brown Stew OR Steamed Fish with Pumpkin, Irish Potato, and Sweet Peppers

PASTAS

SMOKED CHICKEN LINGUINI / $1,120

Smoked Chicken and Black Olives in a light Herb sauce with Linguini Pasta

PENNE PASTA ALFREDO / $985

Classic Alfredo Cream Sauce served over Penne Pasta

With Chicken / $1,280

With Shrimp / $1,620

Add Chicken & Shrimp: / $1,660

CURRY SHRIMP PASTA / $1,540

Garlic Shrimp and in season Vegetables tossed in a mild Curry sauce with Penne Pasta

BEEF BOLOGNESE / $1,120

A traditional tomato sauce based Beef Bolognese with Linguini Pasta

DESSERTS

TIRAMISU / $575

A traditional Tiramisu with coffee infused Lady Fingers

GUAVA CHEESECAKE / $560

A tropical Guava Cheesecake with Graham Cracker Crust

CHOCOLATE RUM PUDDING / $500

Served with a Black Cherry compote and a Sesame crisp basket

GLUTEN FREE MOLTEN CAKE / $550

A flourless Chocolate Cake served warm with a meringue topping

VANILLA SHORTCAKE / $500

A light and fluffy Vanilla cake with layers of fresh Berries and Cream

JAMAICA TRIO DESSERT SAMPLER / $525

Traditional Jamaican desserts of Bread & Butter Pudding, Coconut Gizzada and Potato Pudding

Please note that some desserts do contain alcohol

All prices are quoted in Jamaican dollars and are subject to Government Tax and Service Charge which are subject to change without notice