

Thanksgiving Menu

Cactus Blue Restaurant

Thursday 25th November, 2010

Chef Hagen and his Team would like to wish you all a very peaceful festive season

PUMPKIN & PLANTAIN FRITTERS

SERVED WITH A GUAVA DIPPING SAUCE

~ OR ~

CRAB, ARTICHOKE & SPINACH DIP

BAKED TOGETHER WITH BLENDED CHEESES

SERVED WITH WARM PEPPER BREAD AND SALAD GARNISH

~ OR ~

LOBSTER AND PUMPKIN BISQUE

FUSED TOGETHER FOR A DECADENT TOUCH

JERK ROASTED TURKEY

WITH CORN BREAD STUFFING, SWEAT POTATO

AND FRESH CRISPY VEGETABLES

~ OR ~

CHAR GRILLED PORK TENDERLOIN

BASTED IN HONEY AND RUM SERVED WITH SWEAT POTATO

AND FRESH CRISPY VEGETABLES

~ OR ~

LOCAL OVEN BAKED BARRACUDA

WITH SHRIMP AND ORANGE COCONUT SAUCE

STEAMED RICE AND FRESH CRISPY VEGETABLES

CARIBBEAN PUMPKIN PIE

WITH REAL VANILLA ICE CREAM

~ OR ~

KAHLUA CHOCOLATE MOUSSE

MADE WITH REAL CHOCOLATE, ESPRESSO COFFEE AND KAHLUA

~ OR ~

CINNAMON FRITTERS AND COCONUT ICE CREAM

SHREDDED PANCAKES FRIED AND DUSTED WITH CINNAMON

\$ 35.— OR Naf 62.65

PRICE DOES NOT INCLUDE GOVT. TAXES.

GRATUITIES ARE NOT ADDED

RESERVATIONS RECOMMENDED

Cactus Blue Restaurant Telephone 717 4564

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