

The Buccaneer

St. Croix, U.S. Virgin Islands

Sugar Mill Dinner Menu Options

Please select one item from each course.

Appetizers

Seasonal Roasted Vegetable Napoleon

with Crumbled Chevre, Crispy Fried Shallots, and a Spicy Port Reduction

Scallop, Shrimp and Chorizo Mixed Grill

drizzled with Cumin Butter and Black Peppercorn Zinfandel Glaze

Stuffed Roasted Caprese Tomato

over a bed of Baby Spinach with Balsamic Drizzle

Fresh Caribbean Lobster Spring Rolls

with warm Ginger-Soy Butter

Salads

Baby Spinach

Roasted Beets, Crumbled Goat Cheese, Candied Pecans and Maple-Mustard Vinaigrette

Mixed Field Greens

Toasted Almonds, Coconut, Orange Supremes, Sliced Cucumbers,
Grape Tomatoes and Citrus Vinaigrette

Caesar Salad

Crisp Romaine Hearts tossed with Classic Caesar dressing topped with Anchovies,
Shaved Parmesan and Homemade Croutons

Entrees

Surf n' Turf

Grilled Petit Filet Mignon with Herb Truffle Bordelaise and Caribbean Lobster
with Lemon Hollandaise

Pan Seared Local Catch

Teriyaki Beurre Blanc, Grilled Pineapple Salsa and Crispy Shallots

Herb-Crusted Rack of Lamb

With Roasted Garlic, Fresh Thyme and Port Wine Demi Glace

Desserts

Chocolate Molten Lava Cake

Frozen Key Lime Tower

\$500 for two persons, including gratuity. Additional persons are \$175 each.

Maximum 12 persons. Wine pairing suggestions may be requested.

Three days prior to Sugar Mill dinner, all dinner selections are required.

Please note Sugar Mill dinners are not available on Tuesdays.

Full payment is due in advance. You may cancel your dinner up to seven days
prior for a full refund. No shows will be charged in full.