



# THE BLUE WINDOW

AT THE JAMAICA PEGASUS HOTEL

Welcome to The Blue Window Restaurant where service is our pleasure.

The Blue Window Restaurant is pleased to accommodate your dietary needs and this menu has been designed to accommodate these demands. However, if there is a change you would like to make to a particular dish and/or if you have any food allergies or dietary restrictions, please advise your server prior to placing your order.

Please be advised that the restaurant is strictly “non-smoking”

Lunch Service: 12:00 noon—3:00 p.m.

Dinner Service: 6:00 p.m.—10:30 p.m.

We also offer 24-hour Room Service

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

Keep in contact with us for updates on menus, special promotions and events



## SOUPS

### **RED PEA SOUP (V) / \$360**

Simmered with Coconut Milk and all natural seasonings

### **CREAM OF PUMPKIN SOUP / \$360**

Served with Jerked Chicken Spinners, Sweet Bread Croutons  
and Cilantro Cream

### **ISLAND PEPPERPOT SOUP (V)/ \$360**

Served with Spicy Cinnamon Bread Stick and Jamaican Coco Chip

## APPETIZERS

### **CHILI CHICKEN SPRING ROLLS / \$620**

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

### **BBQ PULLED PORK & JERK SAUSAGE BRUSCHETTA/ \$1,100**

Crispy Garlic Bread with Jamaican Style BBQ Pulled Pork and Spicy Jerk  
Sausage

### **SPICY CURRY CRAB WONTON/ \$1,280**

Local crab meat cooked in Curry Coconut sauce and served in a deep fry  
Wonton accompanied with a Mango Chutney reduction

### **BEEF TENDERLOIN CARPACCIO \$1,200**

Jerked Coffee rubbed Beef Carpaccio topped with Portabella Mushroom,  
Red Wine Reduction, Beetroot Mustard Sauce and Parmesan Chips

### **VEGETARIAN SAMOSA (V) / \$800**

Spiced Potatoes and Peas in a flaky pastry

### **BBQ WINGS /\$1,200**

Deep Fried Wings dipped in BBQ sauce and served with Blue Cheese dressing  
and Crudités.

## **SALADS**

Available in both Starter and Main Course portions

### **GREEK SALAD (V) / S: \$880, MC: \$1,420**

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

### **SHRIMP & AVOCADO SALAD / S: \$600, MC: \$1,100**

Shrimp and Avocado served in Beer Battered Bell Pepper with marinated Cherry Tomato, Tomato Jam, Balsamic Syrup and Kale Leaf Chip

### **CAESAR SALAD / S \$1,120, MC: \$2,100**

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

Add Chicken to any Salad for an additional S: \$250, MC: \$470

Add Shrimp to any Salad for an additional S: \$550, MC: \$950

Add Bacon to any Salad for an additional S \$250, MC. \$470

## **SANDWICHES & BURGERS**

All Sandwiches and Burgers are served with a side of Fries or Side Salad and homemade Coleslaw.

### **BLT SANDWICH / \$1,300**

Classic combination of Bacon, Lettuce and Tomato with Mayonnaise on a toasted homemade French Bread

### **BLACKENED SNAPPER SANDWICH / \$1,320**

Blackened fillet of Snapper with Tartar Sauce served on homemade French Bread

\*May contain bones

### **GRILLED CHICKEN SANDWICH / \$1,380**

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

### **TRADITIONAL BURGER / \$1,340**

A traditional Beef Burger on a Sesame bun.

Available with Cheese for an additional \$220

### **PEGASUS BURGER / \$1,840**

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

### **PEGASUS LAMB BURGER / \$2,200**

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

### **CHICKEN BURGER / \$1,620**

Ground Chicken Burger on a Sesame Bun

### **VEGGIE BURGER (V) / \$1,400**

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

## **MAIN COURSES**

### **SCOTCH BONNET CRUSTED SALMON / \$2,750**

Mildly spicy Scotch Bonnet Pepper Flake and Panko Crusted Salmon atop Steamed Callaloo, served with a June Plum Beurre Blanc and a side of Pumpkin Risotto

**Option Available: Grilled Salmon (uncrusted) with a Lemon Butter Sauce**

\*May contain bones

### **KNUTSFORD STRIP / \$4,600**

Peppercorn Striploin accompanied with Maitre d' Butter, Mixed Green Salad, Herbed Red Skin Potatoes or French Fries

### **MANGO BBQ PORK TERRINE / \$1,420**

Smoked Pork Chops with Bell Pepper served with a spicy Mango BBQ Sauce & Red Skin Garlic Potato

### **WILD CAUGHT SHRIMP / \$1,860**

Sugar Cane Skewered Wild Caught Shrimp Scampi served with Callaloo Cheesy Rice

### **HONEY LACQUERED GRILLED CHICKEN BREAST / \$2,430**

Char Grilled Chicken Breast glazed with Honey, served with Sweet Potato Mash, accompanied by a Mango Emulsion and a Mixed Green Salad

### **PORK PICCATA / \$2,650**

Crispy Breaded Pork Loin served with your choice of Linguini Pasta or Potato Au Gratin

## **JAMAICAN SPECIALS**

### **JAMAICAN CURRY GOAT / \$2,820**

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

### **BOSTON STYLE JERK PORK / \$2,650 OR CHICKEN / \$2,420**

Jamaican Jerk Pork or Chicken served with our special Jerk Sauce. Choose either MILD or SPICY.

Served with Rice and Peas or French Fries

### **BRAISED OXTAIL / \$2,860**

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

### **FILLET OF SNAPPER / \$2,850**

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

\*May contain bones

## **PASTAS**

### **PENNE PASTA ALFREDO / \$1,340**

Classic Alfredo Cream Sauce served over Penne Pasta  
Add Chicken \$330, Add Shrimp \$530, Shrimp & Chicken \$860

### **BEEF BOLOGNESE / \$1,620**

A traditional tomato sauce based Beef Bolognese with Linguini Pasta

### **PASTA PUTTANESCA (V) / \$1,380**

A Spaghetti Pasta served with Tomatoes, Olives, Capers and Garlic

## **DESSERTS**

### **TIRAMISU / \$640**

A traditional Tiramisu with coffee infused Lady Fingers

### **PASSION FRUIT CHEESECAKE / \$620**

A tropical Passion fruit Cheesecake with Graham Cracker Crust

### **CHOCOLATE FUDGE CAKE / \$600**

Rich dark chocolate cake served with a berry compote

### **BANANA BREAD PUDDING / \$580**

Traditional Jamaican Bread & Butter Pudding with a hint of ripe Banana

### **WARM APPLE PIE WITH VANILLA ICE-CREAM / \$580**

AN Apple Pie pocket served with a scoop of Vanilla Ice-cream on the side

### **ICE CREAM / \$700**

Two scoops of your choice of Ice Cream

### **BLUE MOUNTAIN COFFEE / \$375**

### **TEAS / \$420**

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