COCKTAILS

VIRGIN COLADA \$550 Colada Mix, Pineapple Juice

COURTLEIGH COOLER \$500

Simple Syrup, Lime Juice, Pineapple Juice, Soda Water

BENTLEY \$500 Simple Syrup, Lime Juice, Soda Water, Bitters

PINK SWAN \$500 Orange Juice, Pineapple Juice, Grenadine, Lime Juice

> **AMARETTO SOUR \$850** Lime Juice, Simple Syrup, Amaretto

BIKINI \$950 Melon Liqueur, Smirnoff Vodka, Pineapple Juice, Lime Juice, Simple Syrup, Cointreau

> **BRANDY ALEXANDER \$850** Brandy, Crème de Cocoa Brown, Milk, Nutmeg / Mixed Spice

SUMMER BREEZE \$850 Cherry Brandy, Smirnoff Vodka, Grenadine, Pineapple Juice

> ANGEL KISS \$850 Crème de Cocoa, Cream

MAI TAI \$850 Appleton Special, Cherry Brandy, Myers's Rum, Pineapple Juice

RUM TUTTI FRUITTY \$850 Appleton Special, Peach Schnapps, Orange Juice, Pineapple Juice, Lime Juice

TEOUILA SUNRISE \$900 Jose Cuervo, Orange Juice, Grenadine, Bitters

MINGLES HURRICANE \$1040 Appleton Special, Myers Rum, Overproof Rum, Lime Juice, Bitters

MINGLES LIMELIGHT \$740 Appleton White Rum, Crème de Menthe Green, Pineapple Juice, Simple Syrup

PLANTERS PUNCH \$950 Myers Rum, Overproof Rum, Simple Syrup, Lime Juice, Pineapple Juice, Bitters

BLUE LAGOON \$950 Smirnoff Vodka, Blue Curacao, Pineapple Juice

HARVEY WALLBANGER \$850 Smirnoff Vodka, Orange Juice, Galliano

RUMMARIA \$740 Appleton White Rum, Coffee Liquor, Crème, Simple Syrup

RUMONA \$740 Appleton White Rum, Coffee Liquor, Lime Juice

MUDSLIDE \$1200 Baileys, Coffee Liquor, Smirnoff Vodka

MARTINI \$850 Gordon's Gin, Sweet Vermouth, Olive

PURPLE RAIN \$850 Overproof Rum, Appleton Special, Blue Curacao

> **COSMOPOLITAN \$950** Smirnoff Vodka, Triplesec, Cointreau, Cranberry Juice, Lime Juice



SOUP OF THE DAY \$580 / \$980 Always fresh, always hot & always delicious

TRADITIONAL RED PEAS SOUP \$680 / \$1300 Garnished with vegetables, spinners, salt beef & finished with coconut milk

CREAM OF PUMPKIN SOUP \$700 / \$1250 Enjoy a bowl of our signature vegetarian bisque, served with a floating island of spiced whipped cream, croutons and micro greens

KALE CAESAR SALAD \$1500 /\$2300 Shredded kale with a nut seed parmesan, toasted chick pea "croutons". Served with a signature dressing (dressing contains cashew nut)

> With Grilled Chicken Breast Sautéed Shrimp

FRUIT AND NUT SALAD \$1200 /\$2000 A mélange of grapes, apples, celery, raisins and pecans lightly bound in mayonnaise. Served on mixed greens and sprinkled with feta cheese

BRAISED OXTAIL AND BEANS \$3950 Slow cooked until tender and finished with broad beans. Served with fresh vegetables and your choice of starch

JAMAICAN CURRIED GOAT \$3100 Cooked the traditional way in a rich curry gravy. Served with fresh vegetables and white rice

SNAPPER ISLAND STYLE Choose from: coconut rundown / Curried / Escoveitch / Brown stew / Steamed with crackers Served with green banana, fresh vegetables and your choice of starch

JERK CHICKEN PASTA Marinated breast strips sautéed with mushrooms, onions, Jamaican jerk seasoning and basil Finished with wine and cream with your choice of penne or linguini pasta

All prices are quoted in Jamaican dollars and attract a 10% service charge and 16.5% GCT

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SOUPS

SALADS

\$1500/\$2350 \$1850/ \$2850

JAMAICAN FAVOURITES

\$3150

\$2450



CRISPY CURR Batter fried and tossed

All burgers are served between a toasted bun with mayonnaise, lettuce, tomato, onion, pickles and fries

Courtleigh Gourmet Beef Burger (7oz) Extra Toppings : \$170 each

- BBQ Sauce
- Pepperjack Cheese
- Guacamole
- Cheddar Cheese
- Swiss Cheese
- American Cheese
- Blue Cheese Mayo
- Jalapeño Peppers
- Grilled Pineapple
- Jerk Sauce

- Jerk Sausage • Feta Cheese
- Sautéed Mushrooms & Onions
- Bacon
- Fried Egg
- Fried Plantains
- Grilled Onions
- Sweet Peppers

CURRY CHICKEN BURGER

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\$1750

\$1450

Ground chicken breast mixed with curry seasonings; fried and served with curry mango chutney sauce

SNAPPER & SHRIMP BURGER (choose fried or grilled) \$2200

House made snapper burger topped with mango papaya salsa and pepperjack cheese

PIZZA

Freshly Baked Pizza Our house dough is topped with marinara, our 3 cheese blend and your choice of any two toppings:

Medium 9":	\$1650	Large 11" :	\$2750
Extra Toppings:	\$180 each		\$260 each
 Smoked Turkey Mushrooms Smoked Ham Sweet Peppers 	 Scotch Bonnet Pepper Black Olives Jerk Chicken Eggplant Salad 	• • •	Sweet Corn Fresh Tomato Pineapple Jerk Sausage

PASTAS

(Choose from Linguine or Penne)

SHRIMP SCAMPI PASTA \$3550

Plump juicy shrimp sautéed with tomatoes, garlic, scallion, herbs and wine. Flambéed with brandy and finished with butter

CHEFS' HOMEMADE LASAGNE \$2500

Layers of ground beef and pasta baked in a rich cheese and Napolitiana sauce. Finished with marinara sauce and melted cheeses.

All prices are quoted in Jamaican dollars and attract a 10% service charge and 16.5% GCT

CARIBBEAN B One for \$1

Served with papaya mango

CAJUN MAHI MAHI (

Cajun spiced fillet of fish char grill coleslaw and bbg sauce. Accord

JAMAICAN ACKEB

Traditional middle-eastern chickpea a ackee, callaloo and sundried tomato with pita bread,

JAMAICAN PULLED POR

Jerk rubbed slowly smoked pork butt served on Accompanied w

LAMB SI

Roast leg of lamb sautéed with julienne ver Served with minty yog

JAMAICAN JERK CHICKE

Spicy chicken strips sautéed with onions and pe Served with tomat **FISH** Batter Snapper fillet, deep fried golden brown

LOADED PHILLY

LG \$1750 Pan roasted smoked beef bris served over french fries a

INTERNATIONAL INTERNATIONAL

Select cheeses of the world serve French bre

ACKEE AND SA Jamaican ackee sautéed with veg

ESCOVEIT

Fried breast str

pickled. Served

TEMPURA

Tempura battered, coconut Served with sweet **SNAPPEF**

Mild jerk snapper fillet, on a soft taco fil scotch bonnet

All prices are quoted in Jamaican dollars and attract a 10% service charge and 16.5% GCT

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Y CHICKEN WINGS in our special curry dressing	\$1500
BAKED CRAB CAKES 1750 Two for \$3000 salad and scotch bonnet mayonnaise	
COCOBREAD SANDWICH led and served on a soft slider roll with mpanied with French fries and coleslaw	\$2000
E & CALLALOO HUMMUS dips enhanced with the flavour of Jamaican bes .A vegan delight served salad and alfalfa sprouts.	\$1100
RK SLIDER (1) \$950/ (2) \$1720 In a soft slider roll with coleslaw and bbq sauce with french fries	
PRING ROLLS <i>egetables wrapped in a spring roll and fried crispy</i> <i>gurt sauce and pepper jelly</i>	\$1400
EN WRAP (CHOOSE BAKED OR FRIED) eppers rolled in a flour tortilla with shredded cheese to salsa and sour cream 'N' CHIPS	\$1880
<i>n</i> , served with pickled onions, fries and tartar sauce.	\$2650
CHEESE STEAK FRIES SM \$1000 sket sautéed with peppers & onions and gravy with melted cheeses	
CHEESE PLATTER (serves 2)	\$2700
CHEESE PLATE (serves 1) ed with grapes, mango chutney, pepper jelly , ead and crackers.	\$1700
ALTFISH BRUSCHETTA getables, seasonings and picked saltfish. Served on fried bammy	\$1350
CH CHICKEN FINGERS	\$1000
rips topped with spicy vegetable	
rd with fried bammy.	\$1150
COCONUT SHRIMP	\$115U
t breaded and fried golden brown f and sour dipping sauce R FISH TACO lled with cabbage slaw, lettuce, tomato salsa and pepper mayonnaise	\$1300
ars and attract a 10% service charge and 16.5% GC	CT