

Patois Patio's A La Carte Breakfast Menu

Served from 8:00am - 11:00am

HEALTHY START

Tropical Fruit Cosmopolitan / Honey Lime Yogurt

FROM THE WOOD-BURNING OVEN

Patois Omelet - Served with Crab / Scallion / Tomato / Provolone

Italian Style Shirred Egg - Served with baked with Prosciutto / Tomato / Basil / Cheese / Cream

SAVORIES

Omelets - Choose from Peppers / Ham / Calaloo / Cheese / Onion / Mushrooms / Bacon / Tomato / Corn

Eggs Sunnyside / Over-Easy / Scrambled - Served with Bacon or Sausages, Home Fries & Toast

Scrambled Eggs with Caribbean Smoked Marlin - Fresh Tomatoes / Capers / Onion / Herbs

SWEETS

Classic Hand-cut or Banana Stuffed French Toast - Served with Cinnamon Sugar / Whipped Cream / Warmed Syrup / Choice of Bacon or Sausage

Soft Raised Griddle Cakes – Regular or Whole Wheat - Served with Classic / Banana / Blueberry / Whipped Cream / Warmed Syrup / Choice of Bacon or Sausage

Freshly Baked Waffles – Regular or Whole Wheat - Served with Warm Passion Papaya Syrup.

Patios Lunch Menu

- **Soup of the Day** - ask your server for today's special
- **Zuppa del giorno** - chiedete al vostro cameriere la specialita' del giorno

PIZZA

- **Vegetable Pizza**, Crunchy Caesar Salad

- **Pizza Vegetariana**, Insalata Caesar Croccante
- **Jamaican Diavola**, Local Jerk Sausage, Tomatoes, Cheese
- **Diavola alla Giamaicana**, Salsa Piccante Locale, Pomodori, Formaggio
- **Tuna**, Sweet Corn, Peppers, Fresh Tomatoes
- **Tonno**, Mais, Peperoni, Pomodoro Fresco

PASTA

- **Shrimp Linguine** Mussels, Squid, Scallops, Sauté with Olive Oil, Garlic, Tomatoes, Herbs
- **Linguine ai Gamberetti** Cozze, Calamari, Capesante, Saltata in Olio di Oliva, Pomodori, Erbette
- **Vegetable Lasagna** Local Vegetables, Pumpkin, Three Cheeses
- **Lasagna Vegetariana** Verdure Locali, Zucca, Tre Formaggi

SANDWICHES & WARM SALADS, PANINI & INSALATE CALDE

- **Cajun Rubbed Chicken Breast** Salad Greens, Caramelized Plantain, Oranges, Fried Bacon, Feta Cheese
- **Petto di Pollo alla Cajun** Insalata, Banana Caramellata, Arancia, Pancetta Fritta, Formaggio Feta
- **Grilled Steak & Noodle Salad** Crunchy Lettuce, Peppers, Tomatoes, Roasted Peanut Dressing
- **Bistecca Grigliata & Insalata di Tagliatelle** Verdura Croccante, Peperoni, Pomodori, Salsa di Arachidi Arrosto
- **Toasted Goat Cheese Panini** Roasted Eggplant, Grilled Vegetables
- **Panino Tostato con Formaggio di Capra** Melanzana Arrosto, Verdure Grigliate
- **Grilled Snapper Sandwich** Jamaican Coco Bread, Lime Remoulade
- **Panino allo Snapper Grigliato** Pane Giamaicano, Salsa al Limone

Dessert

- **Today's Refreshing Sorbet** Tropical Fruit Salad, Lime Yogurt
- **Sorbetto Rinfrescante del Giorno** Insalata di Frutti Tropicali, Yogurt al Limone
- **Tiramisu** Spiked with Blue Mountain Coffee
- **Tiramisu** Con Caffé delle Blue Mountains

Coffee / Tea

Caffé / Té

Patois Patio's Dinner Menu

Herb Flatbread to be served at every table with spicy oil.

STARTERS

Warm Spinach & Artichoke dip served with Chips

Local Smoked Marlin - Served with Papaya and Caper-Mustard

Shrimp Quesadilla - Served with Gungo Peas Salsa and Sour Cream

Sirloin Ceviche - Served with Red Onion, Cilantro, Lime, Tomatoes, and Peppers

SIDES

Our Chef's Daily Risotto

Tonight's Potatoes

Island Mofongo mashed with garlic / olive oil / bacon

Wood-Oven Roasted Vegetables

Sauté Island Greens with Mushrooms

Green Bean Salad with Goat Cheese

SALADS

Grilled Chicken - Served with Charred Pineapple / Mixed Greens / Sprouts / Sake-Plum Dressing

Asian Noodle Steak Salad - Served with Boiled Eggs / Tomatoes / Peanut Dressing

Cashew Fried Goat Cheese - Served with Crunchy Greens / Mango / Mint / Cucumber / Roasted Onion Vinaigrette

SOUP

Please ask for our soup of the day.

PIZZA

Jerk Chicken - Served with Artichokes / Leeks / Tomatoes / Provolone Cheese

Seafood - Served with Scallion / Herbs / Cheese / Black Pepper

Vegetable Pizza Pie - Mounted with Caesar Salad

Our Pizza Baker's special - Ask your server

FROM THE WOOD-BURNING OVEN

Miso Glazed Tofu - Served with Asian Vegetables

Pepper-Lime Crusted Chicken Breast - With White Wine / Lemongrass
FROM THE GRILL

Lamb Chops - With Sun-Dried Tomatoes / Olives

Braised Jerk Pork Loin - With Tomatoes / Onions / Boiled Yucca

Blackened Mahi Mahi - With Orange-Tamarind Glaze
DESSERT

Ice cream Sundae

Rum Chocolate Custard Tartlet - In Almond cookie crust

Passion Meringue Pie

Baked Mango Slice - Coconut Anglaise / Ice Cream