



Soups

Lobster soup \$ 14

richly filled lobster soup with lobster chunks

Herbs de Provence onion soup \$9

topped with a Gouda cheese crouton

Garlic bread \$ 6

Appetizers

Caesar salad \$ 9

crispy Romaine lettuce, Parmesan cheese, homemade croutons and classic Caesar dressing

Tuna sashimi \$15

raw tuna, sesame seeds, wakame seaweed, wasabi mayonnaise

Smoked salmon carpaccio \$16

crispy capers, red onion and Wasabi mayonnaise

Snails in garlic butter \$12

half a dozen snails in served with bread and garlic butter

Beef Carpaccio (raw) \$14

from ribeye steak, fresh lime juice, olive oil and Parmesan cheese

Baked goat cheese salad \$16

Mesclun salad with raisins, walnuts and balsamic-honey vinaigrette



Main Courses

Caesar Salad Old Gin House style \$22

classic Caesar salad with grilled chicken breast, crispy bacon, boiled egg, anchovies, tomato and Parmesan cheese

Garlic shrimp pasta \$ 25

garlic butter sautéed shrimps, served in a creamy herbed garlic sauce, topped with Parmesan

Cedar wood Salmon \$ 29

prepared on Cedar wood in the Big Green Egg, served with a brown sugar – mustard glaze, pan fried potatoes and vegetable medley

Grilled Lobster \$32

½ lobster served with salad and your choice of baked potato or steak fries

Red snapper Creole style \$29

fillet of snapper served with creole sauce, plantain crisps, rice and salad

Rib Eye \$38

10 oz US CAB Rib eye steak served with Old Gin House own herb butter, coleslaw and your choice of baked potato or steak fries

BBQ pork loin ribs \$ 26

famous on Stacia; fall from the bone pork ribs served with coleslaw and your choice of baked potato or steak fries

Pork Tenderloin \$27

served with mushroom sauce, pan fried potatoes and vegetable medley

Beef Bavette \$27

served with Stroganoff sauce, pan fried potatoes and vegetable medley

Stuffed Chicken Breast \$27

Chicken filled with cheese, wrapped in bacon served with salad and your choice of baked potato or steak fries



Desserts

Chocolate-walnut brownie \$ 9

served with vanilla ice cream and whipped cream

Coupe Dame Blanche \$ 7

vanilla ice cream, topped with warm chocolate sauce and whipped cream

Crème Brûlée of lime \$ 8

vanilla and lime custard with caramel layer

Cheese Cake \$ 8

ask your waiter for today's flavor

Old Dutch style apple pie \$ 8

homemade served with whipped cream

Tiramisu \$ 9

the Italian classic made with Mascarpone, lady fingers and coffee liqueur

Coffee and More

Regular coffee \$3.50

Cappuccino \$4.50

Espresso \$3.50

Double Espresso \$5

Latte Macchiato \$4.50

Irish coffee \$8

with Irish whiskey and whipped cream

Spanish Coffee \$8

with Tia Maria and whipped cream

Italian Coffee \$8

with Amaretto di Saronno and whipped cream

French coffee \$8

with Cointreau and whipped cream