

Colonnade Lunch Menu

AT LUNCH 'N' LATER



SUMMER SALADS

Shaved Parma Ham 16
Fresh market melon
with vanilla, honey dressing

Classic Fattoush 14
finished with sumac
and lemon juice

Caesar Salad 14
Iceberg lettuce tossed with
aged parmesan, croutons
and Caesar dressing

Greek Salad 16
With quinoa

Conch Salad 14
Citrus marinated native
conch, with peppers and
chili

POOL SIDE SMALL PLATES

Garlic Truffle 12
Panini cheese bread

Traditional Conch Fritters 14
Flamingo dressing

Roasted Beets 14
With feta cheese, dried figs, honey
apple chutney and toasted almonds

Caprese 12
Tomato, Buffalo mozzarella and pesto
served with pita bread

Hot, Crunchy Spicy 16
Tuna Roll
With spicy mayonnaise

Hummus 3 ways 13
Traditional, Spinach and
feta red pepper, chipotle

SUSHI STATION

Sushi Maki Roll

Maki Salmon 20
Cream cheese, avocado
spicy mayo, and topped
with fresh salmon

Crispy Tuna Maki Roll 20
Avocado, spicy mayo
and Eel sauce

Crispy Skin Salmon Roll 20
Chili mayo, Asparagus
and Tempura flakes.

Conch Tempura Roll 20
Curry aioli / cooling cucumber.

Daily Catch Sashimi 24
Chef selection of daily catch
6 slices with soy ponzu
served over ice.

JERK IT

Choose from "The Jerk Pit"

Daily Catch 28

8oz Strip Steak 26

Chicken 24

*with corn, festival, jerk sauce
and house slaw*

HOT PLATES

Wild Mushroom Ravioli 24
Pesto cream sauce, toasted pine
nuts and shaved parmesan

Our Beef Fajitas 26
Roasted onions, peppers and served
with sour cream, Guac and flour
tortillas

Caribbean Shrimp 24
Curry with sweet potato, peppers
onions and steamed rice

Pulled Pork Panini 18
Smokey BBQ pulled pork,
caramelized onions and mozzarella

Baja Grilled Fish Taco 18
(Grilled or Fried)
Two soft shell tacos with marinated
fish (*yogurt and cilantro*)

BURGERS

Colonnade burger 16
Cheddar cheese and smoked
bacon on a brioche bun with
garlic butter

The Mexican Crispy 16
Black bean burger with '
Guac' and chipotle aioli on
a Brioche Bun

Lamb burger 18
with Tzatziki sauce and
Brioche bun

COLONNADE PIZZAS

Ham, Pineapple, Pepperoni, Onions,
Peppers, Olives Mushrooms, Tomato,
18

DESSERTS

New York Cheesecake 12
with Strawberry Compote

Cuban Bread Pudding 10

Devil Chocolate 12
Fudge Cake

Key Lime Pie 12
with raspberry coulis

Variety of Ice Creams 8
and Sorbets



Colonnade Drink Menu

AT LUNCH 'N' LATER



COCKTAILS

By The Shore 15
Citrus vodka, Cointreau,
lime, curacao, soda

Bahama Mama 15
Coconut rum, banana
liqueur, pineapple
grenadine, angostura,

Daiquiri 15
Choice Of
Strawberry, passion fruit,
mango, banana

Basil Cooler 15
Basil, lime, vodka, club
soda, fresh ginger syrup

Margarita 15
Classic, Skinny or Frozen

Mai Tai 15
Dark rum, light rum
amaretto, pineapple,
angostura bitters

Reggae Rum Punch 15
Bambarra rum, orange,
pineapple, grenadine,
angostura bitters

LB Breeze 15
Dark rum, orange vodka,
curacao, lime

One Love 15
Passion fruit liqueur,
passion fruit coconut rum

MOCKTAILS

Virgin Coloda (Frozen) 10
Coconut milk, coconut syrup,
pineapple juice

Strawberry No-Jito (Frozen) 10
Limes, strawberry syrup mint,
club soda

Reggae Sun splash 10
Orange, pineapple, grenadine,
passionfruit

HOME-MADE SOFTS

Pink Lemonade 10
Fresh Lemons, Strawberries

**Peanut Butter & Banana
Smoothie** 10
Peanut butter, fresh banana,
vanilla, coconut milk

Home-Made Ice Tea 8

BEER

Local Beer 8
Bottle or Draft
Turks Head Lager/Amber
Bottled IPA
Light

**Selection of Imported
Beers** 9

BY THE GLASS OR BY THE BOTTLE

SPARKLING

Masottina Brut Prosecco,
Italy gls 15 BTL 59
Fresh and lively with a fruity
hit of fresh citrus fruits

Taittinger Brut Reserve, Reims,
Champagne, France NV
gls 22 BTL 105
Fine bubbles with fragrances
of peach, white flowers and
vanilla pod

WHITE WINES

Chardonnay, Murphy Goode
California gls 15 BTL 56
Pairs well with spicier foods and
light seafoods

Murphy Goode, Pinot Grigio,
California gls 15 BTL 56
A clean intense aroma and a dry
golden apple taste. Great for an
aperitif

Sauvignon Blanc, Murphy Goode
California gls 15 BTL 56
Notes of tangerine, peach, pear,
melon and pineapple. This is the
perfect wine to enjoy poolside

ROSE WINES

Chateau Minuty, Moments Cotes de
Provence AOP, France 2018 gls 15 btl 55
A classic blend of ripe citrus fruits, easy
drinking on the beach

Whispering Angel Chateau Esclans, Cotes de
Provence France 2018 gls 18 BTL 80
Notes of white peach and apricot,
mixed with passion fruit and mango

RED WINES

Merlot, Murphy Goode,
California gls 15 BTL 56
Delicious aromas and flavor of black
cherry, blackberry, blueberry with a
hint of vanilla

Pinot Noir, Murphy Goode,
California gls 15 BTL 56
A dark fruity character with intense
black cherry aromas and vanilla

