



# DINNER MENU

## STARTERS

### SOUP OF THE DAY \$10

### HOMEMADE MAC & CHEESE \$14

### HOMEMADE RAVIOLI OF THE DAY \$16

Garlic Bread

### SHRIMP AL AJILLO \$14

Sauteed Shrimp, Guajillo Pepper, Crispy Baguette

### BEET SALAD \$16

Nevis Greens, Pickled Beetroot, Goat Cheese, Citrus Dressing

### MEDITERRANEAN SALAD \$14

Feta Cheese, Tomatoes, Cucumbers, Olives, Basil Dressing

### MEDITERRANEAN PLATTER \$20

Baba Chanoush, Roasted Red Pepper Hummus, Pickled Vegetables, Mixed Olives, and Pita Bread

## ENTRÉES

### ROCK LAMB CHOP \$38

Fresh Herbs, Red Wine Reduction, Mashed Potatoes, Grilled Vegetables in a Demi-Glace Sauce

### MUSHROOM RISOTTO \$20

Mushroom & White Wine, Parmesan Cheese  
ADD Chicken \$10

### CHICKEN PICCATA \$24

Housemade Fresh Pasta, Lemon Caper Sauce, Grilled Vegetables

### CATCH OF THE DAY \$28

Steamed Jasmine Rice, Grilled Vegetables, Lemon Aioli

### SEA SCALLOPS \$30

Cauliflower Puree, Lemon Beurre Blanc, Roasted Vegetables

### POTATO GNOCCHI \$23

Spinach, Cherry Tomatoes, Parmesan Cheese, Grilled Focaccia

### MURGH MAKHANI \$24

Bombay Butter Chicken, Jasmine Rice, Mango Chutney, Paratha

### SURF & TURF \$40

Spiny Lobster, Beef Tenderloin, Mashed Potatoes, Grilled Vegetables

### BEEF TENDERLOIN \$38

Scalloped Potatoes, Grilled Vegetables

### MNH BURGER \$20

Brioche Bun, Grilled Onions, Tomatoes, Lettuce, Swiss, Cheddar, Blue Cheese Fries or Salad

**PLEASE ASK SERVER FOR DAILY DESSERT SPECIALS**

All Prices are in \$US  
Exclusive of 12% service charge & 12% government tax

 @mountnevishotel

