

Ti COCO RESTAURANT - Dinner Menu

APPFTIZERS

Têt Rouge Salad Garden Salad, Tomatoes, Onions & Vinaigrette	\$12	Octopus Salad Bell Peppers, Spring Onions & Vinaigrette	\$22
Tuna Ceviche Marinated Tuna & Creole Bread	\$17	Lobster Salad (seasonal) Fresh Greens & Island Vinaigrette	\$28*
Island Shrimp Salad Garden Salad & Creole Dressing	\$20		
ENTRÉES - from the Land			
Vegetarian Medley Local Greens cooked St Lucian Creole Style	\$28	Rack of Lamb Lamb Jus with Red Wine, Rosemary & Garlic Sauce	\$43
Mushroom or Cheese Ravioli Homemade Ravioli filled with Mushrooms or Cheese	\$28	Frenched Pork Chops Seasonal Young Vegetables & Garlic Sauce	\$38
Grilled Eggplant Local Eggplant, Tomatoes & Basil	\$28	Creole Style Pork Pork Loin in Creole Sauce, Organic Local Vegetables	\$32
Caribbean Chicken Caribbean Spices & Local Greens	\$30	Striploin Steak Cooked to your liking	\$47
Grilled Duck Breast Duck Breast, Foie Gras & Red Wine Sauce	\$42	Surf & Turf (seasonal) Fresh Lobster & Striploin Steak with Fresh	\$65*
Têt Rouge Burger Kobe Burger served with cheese, greens, onions and fries	\$28	Greens	



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ENTRÉE - from the Sea

Creole Fish Catch of the day, Sautéed Green Vegetables & Local Hot Sauce	\$35	Spicy Octopus or Conch Sautéed Green Vegetables, Vinaigrette	\$41
Whole Snapper (seasonal)	\$37	Lobster (seasonal)	\$70 *
Vegetable Medley & Garlic Sauce		Steamed Vegetables, Potatoes & Butter Sauce	
Seafood Delight	\$41	Shrimp Creole	\$42
Seasonal Vegetables & Creole Sauce		Organic Greens, Garlic Sauce	
DESSERTS			
Fruit Salad	\$7	Cheese Cake	\$9
Banana Flambé	\$8	Home Made Ice Cream	\$11
Tiramisu	\$10	- with Organic Chocolate	
BEVERAGES			
Still Water, Evian	\$7	Espresso Coffee	\$3
Still Water, Blue Waters	\$3.50	Espresso Martini	\$15
Sparkling Water, Badiot	\$6	French Press Coffee	\$5
		- 2 Cups	