

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
Tagliatelle della Casa Fresh Homemade Tagliatelle in Rich Creamy Sauce	\$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 Greens	\$65 *
Têt Rouge Burger Kobe Burger served with cheese, greens, onions and fries	\$28		



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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) Vegetable Medley & Garlic Sauce	\$37	Lobster (seasonal) Steamed Vegetables, Potatoes & Butter Sauce	\$70 *
Seafood Delight Seasonal Vegetables & Creole Sauce	\$41	Shrimp Creole Organic Greens, Garlic Sauce	\$42
DESSERTS			
Fruit Salad	\$7	Têt Rouge Cheesecake	\$12
Banana Flambé	\$8	Home Made Ice Cream	\$11
Organic Chocolate Lava Cake	\$12		
BEVERAGES			
Still Water, Evian	\$7	Espresso Coffee	\$3
Still Water, Blue Waters	\$3.50	Espresso Martini	\$15
Sparkling Mineral Water	\$6	French Press Coffee	\$5