

LUNCH

Dining Room 11:30 – 3:00

SMALL PLATES

DAILY SOUP \$6

CLIFF BLT SALAD \$10
Local Iceberg & Tomato, House Smoked Bacon, Crumbled Blue Cheese, Pink Peppercorn Buttermilk

NORMA'S TERRACE SALAD (GF) \$12
Local Greens, Arugula, Papaya, Cucumber, Grapefruit and Ortanique Orange Segments, Beet Curls, Caribbean Spiced Cashews, Feta Cheese In Minted Passion Fruit Vinaigrette

MOZZARELLA STACK (GF) \$10
Local Heirloom Tomatoes, Buffalo Mozzarella, Local Greens, Toasted Pepita Seed Pesto, Sorrel Flower Glaze

CRISPY CALAMARI \$14
With Scotch Bonnet Aioli
With Caesar Salad \$21

SHORT RIB EMPANADAS \$16
Pico de Gallo, Cilantro Crema, Mango Chutney

DIPS AND CHIPS

BLACK BEAN HUMMUS \$10
Plantain Chips

TEQUILA QUESO \$10
Fried Caribbean Chips, Black Bean Salsa, Cilantro Crema

JAMAICAN STREET FOOD

SUGAR CANE SKEWERED COCONUT SHRIMP \$16
With Sweet Chili Coconut Curry
CURRIED CHICKEN WINGS \$10
With Pink Peppercorn Ranch, Carrots, Cukes
JAMAICAN PATTIES \$5
GRILLED SWEET CORN \$3
Cilantro, Woo Aioli, Lime
GUAVA RUM BBQ RIBS \$17
JONHOI'S FRIED CHICKEN \$14
JERK SHRIMP \$18
JERK CHICKEN or PORK \$15

MEDIUM PLATES

Come with fries or side salad (\$2)

THE CLIFF CLUB \$16
Hickory Wood Smoked Ham, House Cured Bacon, New Zealand Cheddar, Lettuce, Tomato, Chipotle Aioli, Hard Dough Bread

SPICY CURRIED LOBSTER MELT \$22
Mozzarella, Mango Papaya Roulade, Hard Dough Bread

JERK CHICKEN WRAP \$16
Irish Potato, Tequila Queso, Flour Tortilla

GRILLED or FRIED CATCH SANDWICH \$21
Lettuce, Tomato, Caramelized Onions, Chipotle Aioli On Local Coco Bread

BIG PLATES

PERSONAL STONE OVEN PIZZA
Margarita \$12 ~~~ Daily Special MP

CERTIFIED ANGUS BEEF BURGER \$18
Cheddar Cheese, Grilled Onion, Truffled Aioli, Fries

SOUTHWESTERN TURKEY BURGER (limited) \$15
With Pepper Jack Cheese, Lettuce, Tomato, Grilled Onion, Chipotle Aioli on Hard Dough Rounds, Fries

BREADFRUIT FISH TACOS \$14
Cumin & Coriander Dusted Local Catch, Black Bean Hummus, Pico De Gallo, Cilantro Crema, Side Salad

JAMAICAN BEEFSTEAK QUESADILLA \$16
Flour Tortilla, Certified Angus Beef, Sautéed Onion, Red & Yellow Peppers, Gold Tequila Queso, Pico De Gallo & Ranch Dressing

JAMAICAN STYLE DISH OF THE DAY MP

WEST INDIAN TOASTED CURRY
SHRIMP \$20
CHICKEN \$16
VEGGIE \$12
With Jasmine Rice, Garden Vegetables

DESSERT – Save Room & Treat Yourself

*Please inform your server of any allergies you may have that are food related
The above rates are subject to 10% Government tax & 15% service charge