

# The Terrace

## DINNER MENU



### Appetizers

#### LOBSTER BISQUE 24

cognac infused, chili-garlic oil

#### SEARED TUNA 21

togarashi and sesame crusted, wasabi aioli, citrus soy glaze, (gf)

#### CEVICHE OF THE DAY 22

citrus and cilantro marinated, bell pepper, onion, corn, (gf)  
plantain chips

#### TOMATO BRUSCHETTA 20

tomato, garlic, basil, parmesan, balsamic glaze, seasoned crostini

### Salads

#### TERRACE GREENS 24

mixed greens, tomato, cucumber, pickled onion, feta cheese, toasted almonds  
mango vinaigrette, (gf),(v)

#### CEASAR SALAD 21

romaine lettuce, shaved parmesan, croutons, house-made ceasar dressing, (gf),(v)

*“Kindly note, we only accept Apple Pay, Credit & Debit Cards payment for a seamless dining experience.” We appreciate your understanding and look forward to serving you.*

20% gratuity will be added for parties of six or more.

GF = Gluten free option / V = Vegan option VEG = Vegetarian option / DF = Dairy free option

Please advise your server if you prefer this option. Please inform your server if you have a food allergy.

We invite you to join us in creating a harmonious environment for all our guests by refraining from having cell phone conversations in the dining room. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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### Entrees

#### 1855 ANGUS RIB EYE 56

14oz herb-rubbed, peppercorn cream sauce, parmesan garlic mashed potatoes, broccolini

#### CRISPY THAI CHICKEN 36

sweet & spicy glazed crispy free range chicken breast, stir fried vegetables, linguine, teriyaki sauce

#### JERK SHRIMP PASTA 42

wild-caught shrimp, parmesan cream sauce, roasted peppers, spinach, fettuccine

#### GRILLED AUSTRALIAN LAMB RACK 58

red wine & rosemary sauce, garlic mashed potatoes (gf)

#### BONELESS SHORT RIBS 46

red wine-braised, garlic mashed potatoes, asparagus au jus

#### OVEN ROASTED CHICKEN 32

free-range airline chicken breast, lemon caper sauce, garlic mashed potatoes

#### PORK TENDERLOIN 44

sweet soy ginger glaze, jasmine rice, grilled bok choy, pickled onions, sesame seeds, charred jalapeno & pineapple salsa

#### PAN SEARED WILD-CAUGHT SALMON 42

chili-lime glaze, bok choy, chayote slaw, jasmine rice (gf)

#### LOCAL SNAPPER ESCABECHE 46

julienned vegetables, jasmine rice, piquant pepper sauce

#### LOCAL CATCH OF THE DAY 44

west indian coconut curry sauce, chayote slaw, broccolini, jasmine rice

### Desserts

#### KEY LIME CREAM TOWER 16

A frozen key lime bavarian on a graham crust topped with merengue and toasted coconut

#### CHOCOLATE MOUSSE 16

creamy fluffy dark chocolate mousse cake

#### ISLAND RUM CAKE 16

Vanilla genoise cake with butter rum syrup

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## ***History of The Buccaneer***

*One of the most legendary points of interest in the Virgin Islands, The Buccaneer is a completely modern hotel with a history as fascinating as that of St. Croix itself.*

*It was in 1653 that Charles Martel, a Knight of Malta, constructed the first building on the property where The Buccaneer is located. This French Greathouse was placed out of sight of the sea to protect from roving foes.*

*Later, after Denmark bought the island in 1733, Governor von Prock built his home on the estate, turning the French Greathouse into a sugar factory and erecting the sugarmill, which is as it was in the days when sugar was king.*

*Over time, the estate would transition from sugar to cotton, to cattle. In 1922 Douglas Armstrong purchased the ranch from the Heyliger family and continued to raise cattle. Finally in 1947, Rachel and Douglas Armstrong decided to restore the ruins of the Danish governor's Great House and to open an eleven guest room hotel and call it The Buccaneer.*

*It was the first hotel in St. Croix to be built and operated by an island family. Guests, known as "continentals," made a two-day trip from the mainland to stay at The Buccaneer and often mixed their own drinks, helped rake the beach, painted furniture, and planned meals. The 2nd generation owner, Robert D. Armstrong built the second floor of the main hotel, the 18-hole golf course, 8 tennis courts and much of what we see today.*

*Elizabeth Armstrong, the 3rd generation of The Armstrong family to own The Buccaneer added Beauregard Restaurant and the Beach House to the resort. Join Elizabeth for her weekly Sugar Mill sunset cocktail party, as well as her weekly History and Nature Walk*