

Eleanor's

CARIBBEAN CUISINE

Eleanor's Restaurant is named after an 18th century Scottish noblewoman, Lady Eleanor MacDougal, who traveled from island to island in the Caribbean in search of a new life after a dramatic fall from grace. Once settled down with a wealthy plantation owner in Jamaica, Lady Eleanor used her collection of exotic Caribbean recipes to create the most lavish banquets Jamaican colonial society had ever seen.

The enchanting, old-world charm of Eleanor's restaurant will captivate you from the moment you walk through the doors. Representing the best in the rich, flavorful fare that the Caribbean is known for, guests come here to relax and enjoy the beauty of the ocean vistas. However, the best of Eleanor's is the zest found in its unique dishes and the eccentric, culinary touches the chefs employ in tribute to Lady Eleanor.

GREAT BEGINNINGS

Fruit Juices

Orange, pineapple or cranberry

Yogurt Parfait

Tropical fruits, plain yogurt, granola

Cereal

Corn Flakes, Frosted Flakes, Raisin Bran or All Bran cereal. Regular, low fat, or soy milk.

Steel Cut Oatmeal

Cinnamon, raisins, brown sugar, milk

Pastry Basket

Croissants, assorted Danish, muffins

Seasonal Fruit Plate

Vanilla yogurt

HOT SIGNATURE DISHES

Smoked Salmon Benedict

Smoked salmon, crispy hash browns

Fluffy Blueberry Pancakes

Compote, warm maple syrup

CLASSICS

Classic Eggs Benedict

Grilled ham, Hollandaise sauce

Two Eggs Any Style

Crispy hash browns, bacon, ham or sausage

Vegetable Omelet

Made-to-order with your choice of onions, tomatoes, mushrooms, peppers, spinach, cheddar or pepper jack cheese

Open Face Omelets

Your choice of shrimp, ham, onion, tomato, mushroom, sweet peppers, spinach, cheddar, feta or pepper jack cheese

Steak & Eggs

Strip steak, two eggs, hash browns

Crunchy French Toast

Caramelized bananas, syrup and powdered sugar

SIDES

Breakfast Sausage


Bacon


Grilled Ham


Hash Browns

Toast

 Vegetarian

 Balanced Lifestyle
*These dishes offer
healthier preparations
and lower calorie counts*

 Gluten Free
*Please consult your server
on which dishes can
be prepared gluten-free*

 Lactose Free
*Please consult your server
on which dishes can
be prepared lactose-free*

Please inform your server if you have any food allergies or special dietary requirements.
Sandals' kitchens are not food allergen-free environments. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness to young children, seniors and those with compromised immune systems.

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APPETIZERS

Seafood Ceviche ✓

Snapper, shrimp, calamari, corn kernels, onion, bell peppers, cilantro, lime vinaigrette

Roots, Fruits & Leaves 🌿 ✓

Radishes, tropical fruits, mixed greens, light citrus vinaigrette

Pan-Seared Crab Cake

Zesty Island slaw, cilantro-garlic tartar sauce

Roasted Pumpkin & Coconut Bisque

Allspice infused crème fraîche, puff pastry twist

Pimento Marinated Chicken Salad ✓ 🌿

Red pea relish, shaved red onion, papaya dressing

ENTRÉES

Pan-Seared Snapper ✓

Scotch Bonnet-lime broth, black mussels, carrots, leeks, boiled potatoes

Rosemary Marinated Grilled Lamb Chops

Baked sweet potato, buttered vegetables, roasted tomato, island jerk reduction

Peppered Reef Shrimp - *Signature Dish*

Bell peppers, carrot, onion, garlic, thyme, steamed rice, Scotch Bonnet sauce

Blue Mountain Coffee Rubbed Strip Loin

Creamy mashed potatoes, market vegetables, Cabernet reduction

Grilled Chicken Supreme ✓

Mashed potato, sautéed vegetables, plantain crisp, thyme infused jus

Vegetable Rundown 🌿

Beans, potato, carrot, okra, onion, peppers, garlic, Scotch Bonnet, steamed rice, coconut reduction, roti, mango chutney

DESSERTS

Coconut Cream Pie

Coconut cream, ginger crumble, rum sauce

Pumpkin Bread & Butter Pudding

Caramelized bread & butter pudding, vanilla ice cream

Mango White Chocolate Mousse

Caramelized pineapple, fresh fruits

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