

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.

APPETIZERS

Seafood Ceviche ✓

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

Pan-Seared Crab Cake

Zesty Island slaw, cilantro-garlic tartar sauce

Roots, Fruits & Leaves 🌿 ✓

Beets, radishes, tropical fruits, mix greens, light citrus vinaigrette

Roasted Pumpkin Bisque

Allspice infused crème fraîche, puff pastry twist

Pimento Marinated Chicken Salad ✓ 🌿

Red pea relish, shaved red onion, papaya dressing

Pumpkin & Spinach Tartlet 🌿 ✓

Warm chayote chutney, tomato vodka beurre blanc

ENTRÉES

Pan-Seared Snapper ✓

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

Peppered Reef Shrimp - *Signature Dish*

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

Grilled Chicken Supreme ✓

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

Rosemary Marinated Grilled Lamb Chops

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

Blue Montain Coffee-Rubbed Strip Loin

Creamy mashed potatoes, market vegetables, cabernet reduction

Vegetable Rundown 🌿

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

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

🌿 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.