Bayside

Appetizers

Onion Soup Gratinée
crostini, sherry, swiss

Warm Shrimp Salad — GF
avocado, coconut, dijon-herb dressing

Salade Verte — GF, VV
local greens, radishes, cucumber, red wine vinaigrette

Escargots à la Bourguignonne
garlic-parsley butter, baguette

Tuna Carpaccio — GF
leek vinaigrette, almonds, basil oil, pink peppercorns

Pâté de Campagne
mustard, crostini

Crispy Tomato
goat cheese, thyme, arugula

Entrees

Chicken Cordon Bleu
local ham, swiss, rice pilaf, callaloo, lingonberry

Steak Frites — GF
bistro filet, pommes frites, allspice peppercorn sauce

Lobster Rundown Linguine
coconut, scotch bonnet, lemon

Snapper Provençal — GF
grilled broccoli, roasted tomato, olive vinaigrette

Grilled Pork Chop — GF
warm potato salad, apples, rum jus

Tian of Vegetables — VV, GF
caviar d'aubergine, lentils, herbes de provence

Duck Confit — GF
mango mostarda, roasted cabbage

Dessert

Baba au Rhum
pineapple, vanilla cream

Blue Mountain Crème Brûlée
caramelized sugar

Profiteroles
salted caramel, Jamaican chocolate



Vegan - VV | Gluten Free - GF
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.

Cocktails

Jamaican Radler
Caribbean-style beer cocktail that blends Red Stripe beer with brandy, ginger, lime, and pineapple for a crisp, tropical flavors

Improved 62
berry-forward cocktail that combines gin, crème de cassis, and fresh lemon juice, topped with sparkling wine for a bright and elegant

Sop Sour
exotic cocktail featuring vanilla vodka, sweet guava, and fresh lime, accented with a hint of anise

Blu-vardier
bold and sophisticated rum cocktail that blends Appleton rum with Campari, sweet vermouth, and coffee liqueur, delivering rich bittersweet flavors

Yaad Elixir
light and refreshing low-proof spritz featuring sorrel-infused dry vermouth and tonic water, balancing bright citrus, warm island spices

Wines by the bottle

White Blend — $37
"La Vieille Ferme" Perrin Family
Rhone, FR

Chardonnay — $85
William Fevre Estate, Chablis, FR

Rose — $69
Whispering Angel Chateau D'Esclans
Provence, FR

Pinot Noir — $69
Twomey Russian River, Napa, CA

Gamay — $45
Village Albert Bichot Beaujolais, FR

Chateauneuf-du-Pape — $125
Perrin Family Rhone, FR