

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, apple, pineapple, grapefruit, cranberry, local juice of the day

Cereal

Corn Flakes, Frosted Flakes, Raisin Bran, Fruit Loops or Cheerios cereal. Regular, low fat or soy milk

Smoothie Bowl

Yogurt, banana, granola, kiwi, pineapple, roasted pecans, toasted almonds, shredded coconut

Avocado Toast

Grilled whole grain bread, avocado purée, shaved onion, tomato, lemon-herb – *also available with smoked salmon*

Steel Cut Oatmeal

Brown sugar, berry compote, almonds

Seasonal Fruit Salad

Fresh mint

Bagel & Lox

Smoked salmon, toasted bagel, cream cheese, capers, onion, tomato

HOT SIGNATURE DISHES

Local Favorite

Sautéed callaloo & farm egg omelet, golden fried plantains, island hot sauce

Belgian Waffle

Blueberries, maple syrup, cinnamon sugar

Crunchy French Toast

Caramelized bananas, rum syrup

Salmon Eggs Benedict

English muffin, smoked salmon, poached eggs, Hollandaise sauce

Signature Omelet

Farm eggs, gilled zucchini, peppers, sliced ham, Cheddar cheese

CLASSICS

Steak & Eggs

Grilled beef medallion, fried eggs, breakfast potatoes

Caribbean Shrimp Omelet

Calaloo, spicy shrimp, onion, pepper, Pepper-Jack cheese, potato & bell pepper hash

Buttermilk Pancakes

Choice of chocolate chip, blueberry

All American Breakfast


Scrambled or fried eggs, bacon, sausage, crispy hash browns

Side Orders


Pork Breakfast Sausage | Grilled Ham | Bacon | Baked Beans | Toast | Hash Browns

 Vegetarian

 Vegan

 **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.

Our Chefs proudly partner with these local farmers and artisans to source quality, fresh-picked ingredients: JP Tropical Foods LTD. • Bamboo Farms • Al Golaub and Sons • Lasgro Hydroponics • Advance Farms • Valley Fruits LTD. • Good Hope Country House