



In the American South, hospitality is a way of life, and the best Southern hospitality takes place around the table. Even strangers feel like family when sharing a tall drink, comfort foods made from simple, garden-grown ingredients cooked up home style and warm, friendly conversation. With open-air dining on a long covered veranda, the Southern Table offers up that same spirit of generous Southern hospitality. Come join our family!

## APPETIZERS

### House Salad

Seasonal greens, shaved cabbage, roasted beets, radish, tomato, cucumber, herb vinaigrette

### Hearty Black Eyed Pea Soup

Rich coconut infused vegetable broth, root vegetables, celery, scallion, chili, crispy bacon  
*Can be made vegetarian*

### Crispy Artichoke & Corn Fritter

Garlic aioli, shaved Parmesan cheese

### Cajun Spice-Rubbed Chicken Wings

Bourbon BBQ sauce, blue cheese dressing

### Pork Belly & Green Tomato

Braised pork belly, fried tomato, tomato jam

### Buffalo Style Meatballs

Carrot, celery, spicy buffalo wing sauce, honey-garlic ranch

## ENTRÉES

### Free Range Fried Chicken - *Signature Dish*

Creamy red beans, steamed rice, sautéed vegetables

### Shrimp & Grits

Reef shrimp, smoked ham, peppers, tomato, onion, creamy stone ground grits

### Smoked Pork Short Ribs

Creamy mashed potato, corn bread, Coleslaw, tangy BBQ sauce

### Braised Beef Brisket

Buttered potato, sautéed carrots, radish, grilled onion, tomato, Bourbon reduction

### Cast Iron Skillet Seared Sea Trout

Creamy succotash (potato, onion, peppers, Lima bean, corn), grilled tomato

### Cornmeal Crusted Catfish

Creamed spinach, corn relish, roasted lemon

### Grilled NY Steak

Creamy mashed potato, sautéed market vegetables, Jack Daniel's-mushroom reduction, caramelized onion

### Vegan Sausage & Fettuccine

Grilled premium plant-based Hungry Planet® meat, seasonal vegetables, sautéed mushrooms, truffle jus

## DESSERTS

### Bourbon Praline Cake

Buttermilk custard, nut brittle

### Mamma's Red Velvet Cake

Coffee sauce, raspberry oil

### Peach Cobbler

Maple cream sauce, candied bacon crumb

### Bread Pudding


Southern Comfort sauce





 Signature Dish

 Vegetarian

 Vegan

 **Balanced Lifestyle**  
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

# BRASSERIE 30

A traditional brasserie offers delicious comfort foods in a relaxed, casual setting. At Brasserie 30, we've modernized that concept by combining it with variety and speed. Dine on a selection of global favorites and rest assured you'll be back on the beach in 30 minutes or less!

## SPICY ROASTED PUMPKIN & CHICKEN SALAD / can be made

Seasonal greens salad, Kalamata olives, tomato, onion, feta cheese, house vinaigrette  
*also available with grilled herb marinated ocean trout*

## TRADITIONAL SHRIMP CAESAR SALAD / can be made

Crisp romaine lettuce, grilled shrimp, garlic croutons, Parmesan cheese, creamy Caesar dressing  
*also available with crispy bacon strips or grilled chicken breast*

## ISLAND STYLE BLACK BEAN SOUP & SANDWICH / can be made

Grilled ham & cheese sandwich

## BUFFALO FRIED CHICKEN SANDWICH

Fried chicken thighs, traditional Buffalo hot sauce, sautéed peppers & onions, French fries, blue cheese dip

## RANCH STYLE CHILI BOWL

Premium plant-based Hungry Planet® chorizo meat, tomatoes, onion, chili, beans, corn, avocado, corn chips

## ESCOVEITCHED FISH FILLET

Fried bammy, spicy warm pickled vegetables, fried plantain

## KUNG PAO CHICKEN

Stir fried chicken breast, peanuts, celery, scallions, Szechuan chili sauce, broccoli, steamed Jasmine rice

## CHARGRILLED BEEF BURGER

Toasted bun, beef patty, lettuce, tomatoes, dill pickles, sautéed onion, choice of Swiss, Cheddar, Provolone or American cheese, French fries

## PENNE PASTA

Alfredo or Vodka sauce, mushrooms, peppers, basil, Parmesan  
*also available with garlic shrimp or grilled chicken breast*

### DAILY LOCAL LUNCH SPECIAL

Please consult your server for today's selections

## SWEET ENDINGS

### COCONUT GATEAU

Ginger, pineapple cream

### DAILY DESSERT SPECIAL

Please consult your server for today's selection

### APPLE CINNAMON CAKE


Caramel sauce, almond brittle

 Balanced Lifestyle

 Vegan

 Vegetarian

 Can be prepared gluten free

 Can be prepared lactose free

 Signature Dish



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