

KENDRICK's

at
The Buccaneer

St. Croix, U.S. Virgin Islands



Seating 6-9:30pm

Appetizers

Angel Hair Pasta \$15

tossed with garlic, extra virgin olive oil, roasted peppers, sun-dried tomatoes, artichokes and melted onions, topped with parmesan cheese and fresh basil

Portuguese Style Mussels* \$18

simmered in a broth of garlic, tomatoes, fresh herbs and chorizo

Sweet Potato & Gorgonzola Ravioli \$15

fresh sage cream sauce, fried shallots and toasted pine nuts

Baked Garlic Escargot \$15

tomato concassé, fresh herbs and parmesan aioli

Alaskan King Crab Cakes \$18

lemon and cracked black pepper aioli

Soups

Warm Chipotle Pepper, Garlic & Onion Soup* \$10

Chilled Champagne Gazpacho* \$10

Salads

Roquefort Caesar Salad* \$12

tossed with a unique blend of the classic Caesar dressing topped with anchovies, Roquefort cheese and homemade croutons

Baby Spinach Salad \$14

roasted beets, candied pecans and goat cheese

Entrées

Herb-Crusted Rack of Lamb* \$48

roasted garlic and fresh thyme sauce

Grilled Filet Mignon* \$44

finished with a peppery zinfandel glaze, topped with gorgonzola and toasted nut salsa

Maple Leaf Breast of Duck* \$37

Chef's choice of the day

Parmesan-Crusted Breast of Chicken \$29

braised yellow and red peppers, raisins and toasted almonds, drizzled with balsamic reduction

Roasted Pecan-Crusted Pork Tenderloin \$30

housemade fresh ginger mayonnaise

Shrimp Saltimbocca* \$36

artichokes, prosciutto, sun-dried tomatoes, capers, fresh lemon and sage

Pan-Seared Fresh Yellow Fin Tuna * \$MP

orange-horseradish marmalade and wasabi aioli, topped with garlic spinach

Fresh Fish Piccata \$MP

Chef Dave's Signature Dish

fresh filet of fish in a light parmesan batter, seared and baked to a golden crust, finished with a creamy lemon-caper butter

Gluten Free options available on menu selections with asterisks.

Venligst kontakt en tjener hvis du er allergiker.

Please inform your server if you have a food allergy.

Executive Chef

David Kendrick