

# Banana Tree Grille

## ~ To Begin ~

### **Mediterranean Seafood Cocktail** \$18.00

lobster, shrimp, scallops & calamari lightly poached then marinated in Chef's secret citrus vinaigrette, sitting pretty with a squeeze of grilled lemon

### **HOUSE-MADE RAVIOLI DI GIORNO MP**

Chef Benjamin's selection of the day

### **LUMP CRAB CAKES** \$14.00

lump crab and stone ground mustard flashed in hot oil, dancing over sweet and sour slaw with citrus aioli

### **MUSSELS AND PANCETTA** \$14.00

mussels and pancetta bacon embracing garlic and sweet vermouth broth - may be ordered without pancetta

### **RICH MOZZARELLA BURRATA** \$14.00

the creamy center of the burrata softens into the heirloom tomatoes, figs and garlic warmed by extra virgin olive oil and topped with toasted almonds - luscious

### **FLASHED CALAMARI** \$12.50

seasoned flour dusted & flashed in hot oil, kissed with pepper olive relish & drizzled with preserved lemon aioli

## ~ Salads ~

### **"THE HOUSE CHOP"** \$11.50

crisp chopped greens & vegetables - tossed with traditional red wine vinaigrette with gorgonzola, add \$1.00

### **"THE CLASSIC CAESAR"** \$12.50

add anchovy filets \$2.00

### **"THE WEDGE"** \$12.50

a wedge of iceberg drizzled with rich house-made blue cheese dressing & scattered with crisped Italian pancetta bacon

## ~ The Bread Basket ~

### **THE "Oh My" GORGONZOLA LOAF** *The House Favorite!* \$11.50

a crusty ciabatta loaf baked with garlic and extra virgin olive oil, surrounded with shameless gorgonzola sauce & you dip!! Oh My!!

### **THE GARLIC CIABATTA** \$4.50

### **TUSCAN LOAF** \$4.50

crusty outside, soft inside, drizzle it with extra virgin olive oil

## ~ Pasta ~

### **SEDUCTIVE PAN-SEARED SHRIMP** \$33.00

seared plump shrimp with seductive brandy cream and a touch of tomato served over fettucine

## ~ Steakhouse Menu ~

🍷 We are proud to offer Silver Fern 100% pasture fed and raised Certified Angus Beef

### 🍷 **"JI Bistecca Gaetano"** \$34.00

New York strip grilled and finished in the pan with olive oil, garlic, parsley and pan juices, and sliced on the bias

### 🍷 **"THE BANANA TREE FILET"** \$39.50

filet mignon romancing plump shrimp, highlighted with asparagus and kissed by sublime sauce Bernaise

### 🍷 **NEW YORK STRIP - 14 OUNCE** \$33.00

select one sauce

### 🍷 **FILET MIGNON - 8 OUNCE** \$36.00

select one sauce

### **GRILLED 8 OUNCE LOBSTER TAIL** \$44.00

### 🍷 **GRILLED 8 OUNCE LOBSTER TAIL WITH PETITE FILET** \$58.00

### **SAUCE SELECTION** or additional sauce \$2.00

**Classic Black Peppercorn Brandy Sauce \* Sauce Bearnaise \* Classic Hollandaise \* Gorgonzola Cream**

~ Steakhouse entrees above are served a la carte ~ Please see our Classic Steakhouse Sides below - luscious

*Enjoy These Classic Steakhouse Sides... may be shared \$6.00*

### **Vegetables**

Burgundy Sautéed Mushrooms  
Broccoli sautéed with Garlic and XV Olive Oil  
Asparagus with Hollandaise  
Parmesan-dusted Zucchini Misto  
Chef Benjamin's Creamed Spinach  
Fresh Spinach tossed with Garlic and EV Olive Oil

### **And...**

Goat Cheese-glazed Steak Fries - a house favorite  
The Baked with Sour Cream  
Garlic Mashed Potatoes - with truffle oil \$8  
**Lobster Mac & Cheese**  
Individual \$14.00

## ~ Farm and Sea ~

### **GRILLED PORK RIB EYE** \$31.00

on the grill to temperature, carved and plated with wilted spinach & garlic mashed potatoes, sliced on the bias and encircled by seductive dried plum gastrique

### **MAPLE LEAF FARM DUCK BREAST** \$30.00

roasted and seared crisp, embracing savory dried cherry & currant bread pudding, asparagus and drizzled with sage pan jus

### **ROSEMARY CITRUS BRAISED CHICKEN** \$29.00

breast of natural chicken braised in rosemary citrus pan juices with sentimental garlic mashed potatoes & broccoli

### **PAN SEARED SEA SCALLOPS & BACON TOMATO JAM** \$38.00

wickedly presenting truffled garlic mashed potatoes

### **SWORDFISH MEDITERRANEAN** \$36.00

pan-seared and swooned by creamy orzo & English peas with fig, olive, caper and tomato provencale

### **SEARED YELLOW FIN TUNA** \$38.00

yellow fin tuna pan-seared rare, flirting with pickled vegetables & cilantro lime vinaigrette

### **TANGERINE CITRUS FAROE ISLAND SALMON** \$31.00

balanced on sweet potato coins, with garlic spinach, blistered tomatoes and tangerine citrus reduction - pan-seared medium

### **RED SNAPPER & PINEAPPLE MANGO SALSA** \$34.00

flash fried in hot oil with pineapple mango salsa resting on coconut jasmine rice with green beans

# 340-776-4050

We accept VISA, MASTER CARD, and AMERICAN EXPRESS