



The Grill Menu

We Are Proud To Use Fresh Vegetables And Herbs From Our Very Own Round Hill Organic Garden. Round Hill Hotel Is Committed To Using Locally Grown, Sustainable Produce Whenever Possible. Tours Of Our Garden Can Be Arranged Through The Concierge.

Starters

Antipasti Station

Assorted Charcuterie – Mixed Olives – Assorted Hard and Soft Cheeses

Salad Station

Daily Selection of Organic Greens, Composed Salads, Meats, Vegetables, Fish

Antipasti and Salad Station

As a Starter \$14

As a Main Course \$25

Starter Plates

Caribbean Blue Crab Cakes- \$18

jerked mayonnaise

Grilled Prawns- \$21

sautéed ginger tat soi

From the Garden

Chilled Gazpacho- \$8

Parmesan croutons and 25-year aged balsamic vinegar

Fresh Vine Ripe Tomatoes with Basil- \$14

fresh mozzarella, extra virgin olive oil and cracked black pepper

Orecchiette Pasta- \$16

tossed with organic herb pesto

Cous Cous- \$16

charred tomato and confit of fennel

Plus 10% Government Tax And 18% Service Charge

*The Grill uses a select blend of Jamaican woods to prepare your order:
Pimento wood of the Jamaican Allspice tree for smoky richness, Torch wood for earthy flavor
and Sweet wood to round out the finish.*

Main Course

From the Ocean

Freshly Caught Grilled Fish \$MP

Your server will inform you of our daily selection

Jumbo Scallops \$30

Spiny Caribbean Lobster Tails (seasonal) \$MP

Jamaican Rock Shrimp \$25

From the Farm

Chigwell Farm's Organic Charcoaled Roast Chicken for 2 \$30 – for 4 \$60

BBQ Braised Short Ribs \$30

Pimento Rubbed Beef Tri-Tip \$35

Sirloin Steak 10 oz Certified Angus \$40

Filet 8 Oz Center Cut – Certified Angus \$48

Lamb Chops – Niman Ranch \$45

Sides - \$8

"Traditional" Rice & Peas

Roasted Sweet Potato Wedges

Sautéed Callaloo

Pole Beans with Fresh Garden Mint

Roasted Breadfruit

Steamed Garlic Broccoli

Creamed Charcoal Potato

French Fries

Plus 10% Government Tax And 18% Service Charge