

Blanchard's Menu

Starters

Crispy Vegetable Spring Rolls with a root vegetable salad and two dipping sauces: soy-sesame and peanut-lime.....12.00

Roasted Mussels in a broth simmered with lemongrass, lime juice, ginger, garlic, coconut milk, and chopped plum tomatoes.....19.00

Crispy Mojito Fritters made with roasted chicken, a touch of Serrano ham, fresh lime juice, golden rum and a hint of mint. Served with our lively lime-caper aioli.....16.00

Blanchards Lobster and Shrimp Cakes

with mixed greens and tomato-tartar sauce.....21.00

Ultimate Minestrone Soup with Ditalini pasta, cannellini beans and loads of fresh garden vegetables; rich, hearty and topped with shavings of Parmesan.....12.00

Chunky Gazpacho made with plum tomatoes, shallots, cucumbers, red bell peppers, freshly squeezed lemon juice and finished with a swirl of dill crème fraiche.....15.00

Salads

Mixed Greens with Herbs tossed with spiral beets and drizzled with a vinaigrette made of rice wine and ginger.....14.00
with blue cheese.....18.00

Grilled Portobello Mushrooms stacked with tender leaves of spinach, shaved Parmesan and Dijon vinaigrette.....18.00

Baby Red Oak Lettuce with shredded Gruyere, candied pecans and Dijon vinaigrette.....16.00

Chopped House Salad with seasonal greens, hearts of palm, zucchini, carrots, beets, cherry tomatoes, red and yellow peppers, radishes, and sesame dressing.....18.00

Caesar Salad made with our eggless dressing, tossed with homemade croutons, and freshly shredded Parmesan cheese.....16.00

Fish and Seafood

Sesame-Crusted Mahi Mahi with caramelized onions, cherry tomatoes, curried rice, and a sauce made with Dijon mustard and capers.....39.00

Jamaican Jerk Shrimp with grilled cinnamon-rum bananas and cranberry chutney; basted with a hot-hot-hot island sauce made of ten herbs and spices, orange juice, lime juice and scotch bonnet peppers; served with sweet potato puree.....42.00

Caribbean Sampler – a Blanchards Specialty!

Oven-crisped mahi mahi with coconut, lime and ginger, Roasted Anguilla lobster and Jerk chicken (spicy) with grilled cinnamon-rum bananas.....56.00

Seared Sea Scallops with tomatoes, capers, raisins and olives,
served with artichoke linguine and snap peas.....42.00

Mel's Cioppino our version of this classic seafood stew loaded with fresh mahi mahi, mussels, scallops and shrimp, simmered in a rich seafood-tomato broth served over linguine with grilled garlic bread45.00

Grilled Anguilla Crayfish (based on availability)

please specify mild, medium or spicy, or
brushed with our special honey-lemon rum glaze.....58.00

Spicy Dry-Rubbed Fillet of Snapper with sautéed wild mushrooms,
sweet potato puree and ginger bok choy.....42.00

Meat and Poultry

Citrus Chicken Scaloppine with mashed potatoes, sautéed ginger spinach,
roasted shallots, and a tangy sauce made with freshly squeezed oranges, lemons and limes.....36.00

Grilled Tenderloin of Beef with potato-carrot puree, bok choy,
Piquillo-pepper relish, roasted shallots, and a green peppercorn sauce.....40.00

Braised Lamb Shanks with White Bean Puree (one of our favorite recipes)

simmered for hours with wine, onions, garlic, tomatoes, thyme and bay leaves, these lamb shanks
are extremely flavorful and tender; traditional Moroccan feta crumble is sprinkled on top44.00

Grilled, Marinated Pork Tenderloin drizzled with port-fig reduction and served with caramelized onions,
sweet & sour red peppers, creamy polenta and garden vegetables.....38.00

Vegetarian

Linguine tossed with mushrooms, roasted grape tomatoes, and
artichoke-lemon pesto; topped with grilled vegetables.....35.00

Spicy Grilled Vegetables with sweet potato puree, cinnamon-rum bananas, cranberry chutney,
bok choy and roasted shallots; drizzled with a sauce made with fresh ginger and lime.....35.00

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All prices are in U.S. dollars and a 15% service charge will be added
Orders split in kitchen will have a \$3.00 surcharge · Please refrain from smoking in the dining room.