



dinner menu

Appetizers

Daily Concoction	16
Ask your server for the Soup of the Day	
Lanterns Caesar Salad	22
Romaine Hearts, Shaved Reggiano Parmigiano Crisps, Kalamata Olives, Tomato Confit, Anchovy Dressing, Plantain Focaccia Crouton	
Island Style Vegetable and Chicken Tempura	28
Ponzu and Sweet Chili Sauce	
Creamy Risotto with Pan Seared Bay Scallops	25
Parmesan Shavings, Micro Greens, Curry Oil	
Panko Crusted Tiger Shrimp	35
Asian Slaw, Chimuchurri Mayo, Deep Fried Japanese Eggplant	
Tandoori Style Beef Kebab	28
Lime and Honey Dressing	

Entrees

Chef John's Surf and Turf	65
4 oz. Petit Filet of Beef, Grilled Tiger Prawns, Sautéed Potatoes, Glazed Vegetables, Pink and Green Peppercorn Sauce	
Locally Raised Tamarind Glazed Pork Chop	48
English Potato Mash, Steamed Vegetables, Curried Pineapple Chutney	
Pan Seared Mahi Mahi with Sweet Potato Purée	45
Plantain Tostado, Tomato Salsa and Scotch Bonnet Rémoulade	
Lanterns Signature 6 oz. Beef Burger with Bistro Fries	32
Romaine Leaves, Tomato Relish, Blue Cheese, Bacon Strips, Shaved Fried Onions	
Lanterns Treasure Chest of Seafood	50
Tiger Shrimp, Bay Scallops, Mussels, Calamari, Lime Broth and Saffron Aioli	
Caribbean Coconut and Vegetable Curry	35
Steamed Rice Pilaf, Mango Chutney and Dhal Puri Skins	
Fettucine Alfredo	38
Sautéed Mushrooms, Spanish Onions, Bell Peppers, Basil Leaves	
With Chicken Breast	46
Slow Braised Lamb Shank	45
Spiced Couscous, Red Pepper Garlic Cream, Rosemary Reduction	
Oistins Bay Blackened Flying Fish on Blue Cheese Polenta	38
Mango Basil Mayo, Sauce Vierge and Micro Greens	

**LANTERNS**
BY JOHN HAZZARD

Welcome to dinner at Lanterns by John Hazzard. It's my goal to create for you simple but tasty foods only using fresh local ingredients, I would also like you to have a memorable dining experience while you sit overlooking the beautiful Caribbean Sea.

Feel free to meet with me regarding any special foods you would like me to prepare for you. Have a great dinner.

John
HAZZARD