

THANKSGIVING DAY DINNER MENU



CARLISLE BAY
ANTIGUA

THURSDAY, NOVEMBER 27th, 2025 | 6:00PM - 10:00PM | ADULT: 75 USD + TAX | KIDS: 40 USD + TAX

SALAD

ROASTED GARLIC & HERB MARINATED VEGETABLES

Portobello Mushrooms, Grilled Zucchini, Yellow Squash, Asparagus, Bell Peppers, Eggplant

PUMPKIN SALAD

Roasted Pumpkin, Pickled Pearl Onions, Toasted Almonds, Goat Cheese

GRILLED PINEAPPLE AND AVOCADO SALAD

Grilled Pineapple Rings Paired With Creamy Avocado, Red Onions, Lime-Cilantro Dressing

CARIBBEAN BLACK BEAN AND PALM HEART SALAD

Black Beans, Mango, Red Bell Peppers, Corn, Lime-Cumin Vinaigrette

CARIBBEAN SLAW

Shredded Cabbage, Carrots, Bell Peppers, Lime-Mayo Dressing

PLANTAINS SALAD

Sweet Plantains, Saltfish, Caribbean Spices

MINI JAMAICAN PATTIES

Beef, Chicken, Vegetable Patties With A Flaky Golden Crust, Bursting With Caribbean Flavors.

PLANTAIN CHIPS

Guacamole, Fresh Tomato Salsa

DASHEEN CHIPS

Spicy Aioli

SALAD BAR

Romaine, Local Fall Mixed Greens, Rocket Leaf, Cucumber, Carrots, Tomatoes, Artichoke, Pickled Pearl Onions, Candied Walnuts, Focaccia Croutons, Parmesan Cheese, Mixed Olives, Sundried Tomatoes, Caesar Dressing, Balsamic Vinaigrette, Ranch Dressing, Lemon Dressing

SOUP

BUTTERNUT SQUASH

Cinnamon Crème Fraiche, Toasted Pinenuts

ARTISAN CHEESE & CHARCUTERIE

Artisan Cheese Selection, Preserves & Jams, Local Honey, Artisan Nuts & Dried Fruits, Salami, Pistachio Mortadella, Chorizo Picante, Black Forest Ham

LIVE STATION

FRIED CALAMARI

Chili Dipping Sauce

CONCH FRITTERS/SALTFISH FRITTERS

Spicy Remoulade

CARIBBEAN CEVICHE

fresh seafood marinated in lime juice, tossed with tomatoes, red onions, cilantro, scotch bonnet peppers

TACOS

Caribbean style chicken, fish or tofu crispy salad, corn-pineapple salsa, dynamite sauce

CARVING

TRADITIONAL ROASTED TURKEY

sage-cranberry stuffing, roast gravy

BBQ MEATS & SEAFOOD

JERK CHICKEN

ITALIAN SPICY SAUSAGES

CAJUN MAHI-MAHI

BBQ RIBS

THYME MARINATED BEEF FLANK STEAK

CORN ON THE COB

VEGAN JERK TOFU

CONDIMENTS

Lemon Wedges, Chimichurri, Red Wine Jus, Tropical Fruit Salsa, Lemon Butter Sauce

SIDE DISHES

Curry Goat With Roti

Rice And Peas

Macaroni Pie

Creamy Mash Potato

Maple Glaze Baby Carrot

Broccoli Chili Garlic

Rosemary Butternut Squash Pinenuts

DESSERTS

Rum Cake

Homemade Apple Pie

Pecan Pie

Spiced Pumpkin Cheesecake.

Spiced Chocolate Cream De Pot

White Chocolate And Berry Gateaux

Mascarpone Pie

Mango Cream Puff

Chocolate Fudge Cake

Red Velvet Cup Cake

Fruits Salad