

Banana Tree Grille

~ Fabulous Firsts ~

HOUSE-MADE RAVIOLI DI GIORNO MP
Chef McCaffery's selection of the day

FLAMED-GRILLED OYSTERS \$14.50
with Chef McCaffery's voluptuous butter

AVOCADO SPRING ROLL \$10.50
will tickle your palate with a sauce of garlic,
cilantro & lime - with a whisper of cashew and curry

ESCARGOTS AL PESTO E TOMATE \$12.50
served in a rich basil pesto with roasted tomato, drizzled with XVOO

LUMP CRAB CAKES \$14.00
dancing on sweet and sour slaw with citrus aioli

CORNMEAL DUSTED CALAMARI \$11.50
flashed in hot oil and dipped in banana pepper tomatillo sauce

~ Salads ~

"THE WEDGE" \$11.50
a wedge of iceberg drizzled with rich house-made blue cheese
dressing & scattered with crisped Italian pancetta bacon

"THE STEAKHOUSE CHOP" \$10.50
crisp chopped greens & vegetables
tossed with traditional red wine vinaigrette
with gorgonzola, add \$1.00

THE ARUGULA & ENDIVE BEET \$12.00
with citrus feta cheese & dressed with
honeyed sherry vinaigrette, lovely

"THE CLASSIC CAESAR" \$10.50
romaine with classic Caesar dressing
add anchovy filets \$2.00

~ The Bread Basket ~

COMPLIMENTARY BREAD IS AVAILABLE UPON REQUEST, BUT WE RECOMMEND OUR SPECIAL BREADS!

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 garlic-infused olive oil

~ Pasta ~

CIOPPINO \$34.00
Chef's special tomato broth tantalizing
shrimp, mussels, clams, calamari and white fish
served over spaghetti with aioli tuscan bread

FABULOUS FETTUCCINE BOLOGNESE \$24.50
house-made fettuccine with rich, classic bolognese sauce
a favorite!

SEARED SHRIMP TOSSED WITH SMOKED TASSO HAM CREAM \$32.00
seared shrimp and rich tasso ham tossed with
house-made tagliatelle pasta & a touch of cream

~ Steakhouse Menu ~

🐾 where you see this symbol,
we are proud to offer Silver Fern 100% Grass Fed Certified Angus Beef which is pasture-raised and free of hormones and antibiotics
and Free Bird Farm Chicken which is certified organic, pasture-raised and free of hormones and antibiotics

🐾 "Il Bistecca Gaetano" \$32.00

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

🐾 THE BANANA TREE FILET" \$37.50
filet mignon romancing plump shrimp, highlighted with asparagus, kissed by sublime sauce Bernaise

🐾 NEW YORK STRIP - 14 OUNCE \$30.00 - select one sauce

🐾 FILET MIGNON - 8 OUNCE \$35.50 - select one sauce

(~ the dishes above are served a la-carte — please see side offerings and sauces below ~)

MAPLE FARMS DUCK BREAST CUMBERLAND \$33.00
pan-seared & highlighted with ardent citrus currant sauce Cumberland, resting on herbed mascarpone polenta decorated with haricots vert

🐾 PRESERVED LEMON CHICKEN \$28.50
one-half organic chicken oven roasted in the pan with preserved lemon and ginger pan juices,
with sundried tomato pearl pasta, dressed with asparagus

GRILLED PORK TENDERLOIN \$29.50
on the grille to temperature, carved and plated with wilted spinach and garlic mashed potatoes, encircled by seductive dried plum gastrique

SAUCE SELECTION or additional sauce \$2.00
Sauce Bernaise * Classic Hollandaise * Au Poivre Verte * Gorgonzola Cream

Sides ... will serve two people \$7.00 - \$8.00

Vegetables

Bergundy Sauteed Mushrooms * House-dipped Onion Rings
Broccoli sautéed with Garlic and XV Olive Oil
Chef McCaffery's Creamed Fresh Spiniach \$8.00
Wilted Spinach with Garlic and XV olive oil \$8.00
Lightly Sauteed Haricots Vert \$8.00

And...

Goat Cheese-glazed Roasted Potatoes
The Baked with Sour Cream
Gaufrette Potatoes (tall waffle cut) * with truffle oil \$8.00
Garlic Mashed Potatoes

Lump Crab Mac & Cheese \$14.00

Seafood

GRILLED 8 OUNCE LOBSTER TAIL \$40.00

GRILLED 8 OUNCE LOBSTER AND PETITE FILET \$56.00

(~ the above dishes are served a la-carte — please see side offerings above ~)

HERB-SEARED SALMON WITH ENGLISH PEA CREAM \$28.50
with Forbidden Rice and a drizzle of cream fraiche

IMPERIALE CRAB GROUPEL \$33.00
grouper filet enfolding rich crab Imperiale, served with rice and vegetables

TANGERINE LIME GLAZED AHI TUNA \$32.00
sporting a spun phyllo hat, embracing wakame slaw and painted with Chef's sweet chile garlic sauce

340-776-4050

We accept VISA, MASTER CARD, and AMERICAN EXPRESS

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