

# Banana Tree Grille

## ~ To Begin ~

### Mediterranean Seafood Cocktail \$18.00

lobster, shrimp, scallops & calamari lightly poached then marinated in Chef's secret citrus vinaigrette, sitting pretty with a squeeze of grilled lemon

### HOUSE-MADE RAVIOLI DI GIORNO MP

Chef Benjamin's selection of the day

### LUMP CRAB CAKES \$14.00

lump crab and stone ground mustard flashed in hot oil, dancing over sweet and sour slaw with citrus aioli

### MUSSELS AND PANCETTA \$14.00

mussels and pancetta bacon embracing garlic and sweet vermouth broth - may be ordered without pancetta

### RICH MOZZARELLA BURRATA \$14.00

the creamy center of the burrata softens into the heirloom tomatoes, figs and garlic warmed by extra virgin olive oil and topped with toasted almonds - luscious

### FLASHED CALAMARI \$12.50

seasoned flour dusted & flashed in hot oil, kissed with pepper olive relish & drizzled with preserved lemon aioli

## ~ Salads ~

### "THE HOUSE CHOP" \$11.50

crisp chopped greens & vegetables - tossed with traditional red wine vinaigrette with gorgonzola, add \$1.00

### "THE CLASSIC CAESAR" \$12.50

add anchovy filets \$2.00

### "THE WEDGE" \$12.50

a wedge of iceberg drizzled with rich house-made blue cheese dressing & scattered with crisped Italian pancetta bacon

## ~ The Bread Basket ~

### 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 extra virgin olive oil

## ~ Steakhouse Menu ~

🍷 We are proud to offer Silver Fern 100% pasture fed and raised Certified Angus Beef

### 🍷 "Il Bistecca Gaetano" \$34.00

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

### 🍷 "THE BANANA TREE FILET" \$39.50

filet mignon romancing plump shrimp, highlighted with asparagus and kissed by sublime sauce Bernaise

### 🍷 NEW YORK STRIP - 14 OUNCE \$33.00

select one sauce

### 🍷 FILET MIGNON - 8 OUNCE \$36.00

select one sauce

### GRILLED 8 OUNCE LOBSTER TAIL \$44.00

### 🍷 GRILLED 8 OUNCE LOBSTER TAIL WITH PETITE FILET \$58.00

### SAUCE SELECTION or additional sauce \$2.00

Classic Black Peppercorn Brandy Sauce \* Sauce Bearnaise \* Classic Hollandaise \* Gorgonzola Cream

~ Steakhouse entrees above are served a la carte ~ Please see our Classic Steakhouse Sides below - luscious

## Enjoy These Classic Steakhouse Sides... \$5.00

### Vegetables

Burgundy Sautéed Mushrooms  
Broccoli sautéed with Garlic and XV Olive Oil  
Asparagus with Hollandaise  
Parmesan-dusted Zucchini Misto  
Chef Benjamin's Creamed Spinach  
Fresh Spinach tossed with Garlic and EV Olive Oil

### And...

Goat Cheese-glazed Steak Fries - a house favorite  
The Baked with Sour Cream  
Garlic Mashed Potatoes - with truffle oil \$8  
**Lobster Mac & Cheese**  
Individual \$14.00

## ~ Farm and Sea ~

### GRILLED PORK RIB EYE \$31.00

on the grill to temperature, carved and plated with wilted spinach & garlic mashed potatoes, sliced on the bias and encircled by seductive dried plum gastrique

### CAPTIVATING COCONUT SHRIMP \$35.00

with vegetable tempura, embracing nectarous mango marmalade and jasmine rice

### ROSEMARY CITRUS BRAISED CHICKEN \$29.00

breast of natural chicken braised in rosemary citrus pan juices with sentimental garlic mashed potatoes & broccoli

### PAN SEARED SEA SCALLOPS & BACON TOMATO JAM \$38.00

wickedly presenting truffled garlic mashed potatoes

### SWORDFISH MEDITERRANEAN \$36.00

pan-seared and swooned by creamy orzo & English peas with fig, olive, caper and tomato provencale

### TANGERINE CITRUS FAROE ISLAND SALMON \$31.00

balanced on sweet potato coins, with garlic spinach, blistered tomatoes and tangerine citrus reduction - pan-seared medium

### RED SNAPPER & PINEAPPLE MANGO SALSA \$34.00

flash fried in hot oil with pineapple mango salsa resting on coconut jasmine rice with green beans

# 340-776-4050

We accept VISA, MASTER CARD, and AMERICAN EXPRESS

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