

# **INN AT TAMARIND COURT**

## **BREAKFAST**

Mon thru Sat 7-11, Sun 7-12

### **EGGS**

2 Eggs any Style \$8

With Meat (ham, sausage or bacon) \$10

*Served with Home Fries or Grits & choice of Toast*

### **3 EGG OMELET**

With Jack/Cheddar Cheese

3 Additions \$12

*Served with Home Fries or Grits & choice of Toast*

### **BREAKFAST BURRITO**

Scrambled Eggs, Peppers, Onions & Cheese \$10

With Meat (ham, sausage or bacon) \$12

*Served with Home Fries or Grits*

### **STEAK & EGGS**

Served with Home Fries or Grits & choice of Toast \$14

### **CORNER BEEF HASH & EGGS**

Served with your choice of Toast \$12

### **BISCUITS & SAUSAGE GRAVY**

Served with 2 Eggs any Style \$12

### **EGG & CHEESE SANDWICH**

Scrambled Eggs & Cheese on an English Muffin \$6

With Meat (ham, sausage or bacon) \$7

### **PANCAKES**

Buttermilk Short Stack \$7 or Tall Stack \$8

Special Fruit Topped Short Stack \$8 or Tall Stack \$9

### **FRENCH TOAST**

Dipped in our Special Cinnamon/Amaretto Batter \$8

Topped with Fruit & Whipped Cream \$10

### **CONTINENTAL PLATE**

Fruit and choice of Sweet Bread or Biscuit \$7

### **A LA CARTE MENU**

Home Fries, Grits, Meats, Veggies Patties, Biscuits, Bagel, Fruit, Sliced Tomatoes  
and our Famous "Heart Attack Home Fries"

# CARIB-SOUL NITE

*Chef Tiff & Chef Tone*

The Inn at Tamarind Court Monday Nites

*HAPPY HOUR 3:30PM - 5:00PM \$5 APPS*

*DINNER 5:30PM - 9:00PM*

## APPETIZERS \$10

### CaribSoul Wings

*8 Sweet & Mildly Spicy Signature Mango BBQ Wings*

### Fried Mac & Cheese

*2 Face-Sized Cheesy, Crunchy, Mac & Cheese Balls served with Tomato Pesto Dip*

### Island Caprese Salad

*Herb Marinated Mozzarella, Cured Tomato, Mixed Greens, Pickled Cucumber,  
Mango Bruschetta, Island White Balsamic Glaze*

### Brooklyn Crab Cakes

*3 Crab Cakes, Island Slaw, Jerk Remoulade, Passionfruit Aioli and Carib Cocktail Sauce*

## ENTREES \$20

### Grandma's Baked Chicken Plate

*Baked 1/2 Chicken with Gravy, Mac & Cheese, Collards, Candied Yams,  
Spanish Rice & Cornbread*

### Brooklyn-Style Southern Fried Catfish

*Seasoned Catfish Filets breaded and deep fried and topped with a rich tomato-based  
stewed veggie sauce, served with Coconut-Saffron Rice and Braised Collards*

### Rasta Pasta

*Tri-Colored Pasta tossed in a Jerked Alfredo w/ seasoned Mixed Vegetables*

### Mango BBQ Ribs \$25

*Slow-cooked Glazed Pork Ribs served with Mac & Cheese, Collard Greens and Cornbread*

## SPECIAL \$30

### Lobster Mac & Cheese

*Local Lobster chunks tossed in a Creamy Cheese Sauce and topped with Roasted Tomato  
and Fresh Basil, served with a Side Salad and Herbed Sweet Potato Bread*

## DESSERT \$6

*Sweet Potato Bread Pudding*

*\*Add Chicken +\$3, \*Add Shrimp +\$5, \*Add Steak +\$6*

*\*\*Add an extra side +\$5*

# The Inn at Tamarind Court

Tuesday Nites 5:30 to 9

For Reservations: 340-776-6378

## ***Chef Chippy's Texican BBQ***

### ***Appetizers \$10***



***Pulled Chicken Nachos:*** BBQ Pulled Chicken, Fresh Pico de Gallo, Shredded Cheese Blend and sour cream on the side.

***Slider Trio:*** Three Brioche rolls with your choice of BBQ Pulled Chicken, Pork Rib Meat, or Slow Roasted Beef Brisket served with Pickles and Red Onion.

***Smoked Pork Belly:*** Crispy Smoked Pork Belly served over a Pickle Wedge with a Smokey Honey Glaze on top.

### ***Entrees \$20***

***Pickle Brined Pork Ribs:*** Brined and Smoked Ribs with Sweet or Spicy BBQ sauce and your choice of 2 sides. **Half rack for \$20 Whole rack for \$25**

***Smoked Beef Brisket:*** Smoked Brisket with Sweet or Spicy BBQ sauce and your choice of 2 sides.

***Smoked Pork Belly Tacos:*** 2 Flour Tortillas with a Dill Pickle Slaw, Smoked Pork Belly, Fresh Pico de Gallo, Sour Cream and your choice of 2 sides

***BBQ Pulled Chicken Burrito:*** Big Burrito Stuffed with Pulled Chicken, Smoked Gouda, BBQ rice, Fresh Pico de Gallo and Sour Cream with your choice of 2 sides.

### ***Sides \$5***

***Honey-Bacon Baked Beans***

***Garlic Mashed Sweet Potatoes***

***Homemade 4 Cheese Mac & Cheese***

***BBQ Rice***

***Chef's Choice Veggies (ask your server)***

### ***Dessert \$10***

***Oversized Key Lime Pie***

# **Italian Night**

**Thursday 5:30 pm till 9 pm**

*The Inn at Tamarind Court, (340) 776-6378*

## **Appetizers \$8**

### **Garlic Bread**

#### **Caesar**

lemon, parmesan and croutons

#### **Meatballs**

six of the best damn meatballs you've ever had

#### **"Olive Garden" Salad**

mixed greens, tomatoes, banana peppers, olives, cucumbers and crumbled blue

## **Entrees \$19**

### **Lasagna**

ricotta, goat cheese and italian sausage

### **Picatta**

chicken, veal or tuna over spaghettini

### **Meatballs**

with basil and parmesan over spaghettini

### **Italian Sausage**

peppers, onions, basil and parmesan over spaghettini

### **Marsala**

chicken, veal or tuna with mushrooms over spaghettini

### **Alfredo**

chicken or tuna over spaghettini with parmesan and mozzarella

### **Parmesan**

chicken, veal or eggplant over spaghettini with provolone, parmesan and mozzarella

## ***Nightly Desserts***

*All three courses for \$30*

# **Bowman Night**

Friday 5:30 pm till 9 pm

*The Inn at Tamarind Court, (340) 776-6378*

## **Appetizers \$8**

### **Chips and Salsa \$4**

#### **Chile Relleno**

stuffed with southwestern rice, sausage and cheese

#### **Crab Cakes**

over mixed greens with a spicy tomato-red pepper sauce

#### **Seared Tuna Tostada**

with mixed greens, red onion, mango, avocado and grape tomatoes

#### **“Olive Garden” Salad**

mixed greens, tomatoes, banana peppers, olives, cucumbers and crumbled blue

## **Entrees \$19**

### **Crab Stuffed Grouper**

with lemon butter, fried rice and vegetables

#### **Seared Tuna**

cumin crusted with spanish rice, black beans, mango salsa and crispy tortillas

#### **Nightly Enchiladas**

served crispy with mexican rice, black beans, fried egg, sour cream and salsa

#### **Thanksgiving Dinner**

with mashed potatoes, stuffing, sweet potatoes, homemade cranberry sauce and vegetables

#### **Prime Rib**

slow roasted and served with choice of mashed or baked potato, sauteed vegetables, grilled onions and horseradish cream on the side

\$32

## **Desserts \$8**

### **Housemade Key Lime Pie**

### **Nightly Cheesecake**