

~ WILD CANES ~

Restaurant and Bar

Dinner at Wild Canes includes a rotating option and any food constraints that our guests have made us aware of are planned into the daily selection. Dinners include 2 to 3 courses depending on the cuisine selection for the evening. Dessert is hosted by our night watchman around the beach side campfire, weather permitting. Dinner is available to our overnight guests from 6:30 p.m. – 9:00 p.m.

Below is a sample of the some of the items we serve for dinner.

~ Sample Starters ~

CARROT SOUP WITH CILANTRO-COCONUT BREAD CROUTONS **HOUSE SALAD – CHOICE OF DRESSING**

CASSAVA CAKES WITH MANGO RED PEPPER CHUTNEY **BEEF AND GOAT CHEESE TARTS**

HOUSE MADE DRESSINGS: Creamy Cilantro, Carrot-Ginger, Italian Vinaigrette, Thousand Island, Roasted Red Pepper, Creamy Cucumber, Avocado Vinaigrette, Watermelon Vinaigrette

~ Sample Dinner ~

GRILLED CHOP ~ seasoned in Wild Cane’s own blend, grilled in the back and served with roasted seasonal vegetables and pierogi



LOBSTER MAC & CHEESE ~ seasoned in Wild Cane’s own blend, grilled in the back and served with roasted seasonal vegetables



MESTIZO TAMALES ~ maseca, chicken, mestizo sauce all wrapped and steamed in a banana leaf and served with black beans and corn tortillas



MAYAN CHIRMOLE ~ traditional Mayan chicken stew also known as “Black Dinna”: black recado, chicken, root vegetables, hard-boiled egg, cabbage slaw, pumpkin tortillas



FLATBREAD ~ beet infused flatbread topped with sausage, purple onions, zucchini and goat cheese



SKEWERED SHRIMP ~ shrimp marinated and grilled Wild Cane’s style and served over coconut rice



STUFFED PEPPERS ~ roasted sweet peppers filled and baked with a trio of cheeses, chipotle peppers, squash and onions and served with quinoa salad



~ Sample Dessert ~

COCONUT POUND CAKE WITH VANILLA ICE CREAM AND SHAVED MAYAN CHOCOLATES

MANGO PIE WITH KIWI ICE CREAM

MAYAN CHOCOLATE CREPES WITH ALMOND CREAM



Recommended Local Wine Pairing
