



ROWLAND'S
AT WESTGLOW RESORT & SPA



HOT STARTERS

Pan Fried Lobster Cake

Sweet Pea, Carrot
\$12

Sweet Corn Veloute

Roast Pepper, Potato, Leek
\$8

Hawaiian Blue Spot Prawns

Grilled Sourdough, Tomato, Edamame, Garlic, Butter
\$12

Braised Prince Edward Island Mussels

Thai Coconut Broth
\$10

Mushroom Agnolotti

Goat Cheese, Swiss Chard
\$9



COLD STARTERS

Cold Poached Prawn "Martini"

Tomato, Avocado, Lemon
\$12

Rowland's House Salad

Charlotte's Greens, Garden Vegetables, Lavender-Tarragon Vinaigrette
\$8

Hebi Sashimi

Yuzu, White Soy, Cucumber
\$12

Heirloom Tomato Salad

Ricotta Salata, Gazpacho, Aged Balsamic
\$10

Rowland's proudly incorporates fresh organic produce from our gardens and those of local growers to enhance your dining experience.





ROWLAND'S
AT WESTGLOW RESORT & SPA



FROM THE LAND

Pan Roasted Springer Mtn. Chicken

Creamy Polenta, Lemon Jus
\$25

Rowland's Prime Aged Beef

Tellicherry Pepper Crusted, Milled Potatoes, Asparagus, Cabernet Sauce
New York Strip \$39
Filet Mignon \$32

Kurobuta Pork Tenderloin

Farmer's Market Succotash, Frisee, Smoked Bacon
\$32

Grilled Tandoori Spiced Rack of Lamb

Couscous, Olive, Yogurt
\$39



FROM THE SEA

Miso Marinated Sea Bass

Chinese Black Rice, Carrot, Ginger, Bok Choy
\$32

Hawaiian Tasmanian Salmon

Lobster Ravioli, Summer Squash, Mustard
\$34

Wild Alaskan Halibut

Mussels, Risotto, Chorizo, Saffron
\$28

Pan Seared Scallops

Grapes, Endive, Champagne Buerre Blanc
\$29





ROWLAND'S
AT WESTGLOW RESORT & SPA



FROM THE EARTH

Warm Israeli Couscous Salad

Grilled Vegetable Kebobs, Cucumber Raita
\$22

Crisp Eggplant Caprese

Buffalo Mozzarella, Heirloom Tomato, Arugula Pesto
\$20



DESSERTS

Sylvia's Chocolate Molten Lava Cake

Crème Anglaise, Vanilla Ice Cream
\$12

Strawberry Crostata

Marscapone Ice Cream, Aged Balsamic
\$9

Chocolate Torte

Almond Genoise, Raspberry
\$12

Bananas Foster Napoleon

Spiced Rum Chantilly
\$9

Chef's Selection of Artisan Cheeses

\$14

House Made Sorbet or Ice Cream

\$7

