



# The Whistling Bird

Gilbert, Minnesota

## Appetizers

### Chips & Tropical Fruit Salsa

Tortilla chips fried in house and served with our tropical mango, Pineapple salsa. \$8.<sup>99</sup>

### Shrimp Stuffed Mushroom Caps

Button mushrooms stuffed with shrimp, spinach, Parmesan, and panko Baked to bubbly perfection. \$11.<sup>99</sup>

### Wings

Jumbo wings fried to perfection and tossed with your choice of sauce: jerk, sweet chili, Myers's rum BBQ, buffalo, raspberry inferno. \$12.<sup>99</sup>

### Fried Plantains

A generous portion of plantain pieces fried and tossed with lime juice, Hawaiian pink salt, and fresh cilantro. \$9.<sup>99</sup>

### Bacon Wrapped Shrimp Skewers

Four jumbos, wrapped in bacon, skewered and basted with sweet Thai chili before kissing an open flame. Served on a grilled pineapple medallion. \$14.<sup>99</sup>

### Pork Potstickers

Pork, ginger, and wasabi in crisp wonton rolls with honey ginger soy dipping sauce. \$11.<sup>99</sup>

### Ahi Tuna Tacos

Seared tuna, peanut slaw, cilantro, and a sweet Thai chili drizzle in a crispy wonton taco. \$10.<sup>99</sup>

### Crab & Cream cheese Wontons

Crab with cream cheese and mornay stuffed in wonton wrappers and fried crisp. Served with a sweet Thai chili sauce. \$12.<sup>99</sup>

### Nachos Negril

Jerk pork, black beans, jalapenos, fire roasted corn, tomatoes, red onion, lime cream, cilantro and melted cheese. \$12.<sup>99</sup>

### Red Curry Mussels

Mussels steamed in a red curry coconut sauce and finished with cilantro. Served with grilled Ciabatta points. \$12.<sup>99</sup>

### Calypso Calamari

Fried calamari served with a honey ginger aioli. 9.<sup>99</sup>

### Myers's Rum BBQ Pork Flatbread

Jerked pork tenderloin, roasted red peppers, onion, mozzarella, and cilantro on a creamy garlic sauce. Finished with a drizzle of our Myers's rum BBQ sauce. \$11.<sup>99</sup>

## Jerk Dishes

Jerk cooking is an authentic Jamaican way to cook chicken, pork, and seafood by using highly spiced combination of thyme, scallions, onions, cinnamon, nutmeg, scotch bonnet peppers, and Jamaican pimento. It's spicy, sweet, and hot!

It's such an unpredictable flavor that in spite of its peppery heat, you automatically want more!

All jerk dinners are served with warm bread and your choice of soup, house salad, or Caesar salad and accompanied by Jamaican style rice and beans and hush puppies (fried corn bread).

\*choose original or spicy jerk

### Jamaican Jerked Chicken

A juicy 1/2 chicken marinated in jerk sauce and grilled to perfection. 18.<sup>99</sup>

### Jamaican Jerked Pork Tenderloin

8 oz. pork tenderloin wrapped in smoked bacon, jerk marinated, and flame broiled. \$18.<sup>99</sup>

### Jamaican Jerked Mahi Mahi

An 8oz. Mahi fillet marinated in jerk sauce and flame broiled to perfection. \$20.<sup>99</sup>

### Jamaican Jerked Shrimp

Five jumbo shrimp jerk marinated and charboiled in the shell. Served with drawn butter. \$23.<sup>99</sup>

### Negril Jerk Platter

A great sampling of Jamaican jerked chicken, pork tenderloin, and shrimp. \$26.<sup>99</sup>  
Substitute Mahi \$4