



Our History

In 1990, the hotel became Radisson Fort George Hotel and Marina, and plans went into effect for the renovation of the Villa Wing and upgrade of the marina. Presently, the hotel has 102 rooms, two swimming pools, two pool bars, a fitness center, conference facilities, two restaurants – St. George's Restaurant and Stone Grill Restaurant, Baymen's Tavern, Le Petit Café, Marina and Dive Shop.

Our Services

Open 7 Days

Breakfast ~ 6:30 am to 10am . Lunch ~ 11:30am to 2pm . Dinner ~ 6pm to 10pm

Sunday Brunch ~ 11:30am to 2:30pm

Take Out available

We accept Visa, MasterCard, American Express, and Discover Card.

All prices are in US Dollars ~ General Sales Tax Included

10% Service charge for groups over eight persons

St. George's Restaurant

2 Marine Parade

Tel. 223-3333 Ext. 817





Appetizers

*Sautéed Jumbo Shrimp
In the herb and garlic butter*

US\$11.50

*Scampi Al Diablo
Shrimps wrapped in wonton leaves and
Served with a fine and fiery hot tomato sauce*

US\$11.00

*Marinated Feta Cheese with Capers and Olives
Feta cheese cubes marinated in a marvelous combination of herbs and spices
Served with a slice of Garlic Bread*

US\$9.90

*Pork Satay
Grilled pork skewers marinated in a spicy peanut butter sauce*

US\$9.65

*Sautéed Mussels
Mussels smothered in Garlic Butter Sauce*

US\$12.50

*Seafood Ceviche
Select seafood and vegetables diced and seasoned Belizean style*

US\$9.75

*Food Wisdom
A fish has to swim 3 times
First in the water
Second in the butter
Thirdly in a good glass of wine*





Soups and Salads

Californian Summer Salad

A healthy serving of Romaine lettuce, spinach, tomato, cucumber, and cilantro topped with our house yogurt dressing

US\$10.15

Radisson Caesar Salad

Romaine Lettuce topped with garlic bread croutons, anchovies, and parmesan cheese

US\$9.25

With grilled chicken breast US\$11.75 With grilled shrimp US\$13.00

Southwest Steak Salad

Marinated beef fajitas served on fresh garden greens, tomatoes, cucumbers, corn, beans, and topped with our house vinaigrette

US\$14.00

Fresh Market Salad

Selection of fresh garden greens, tomato, cucumbers, bell peppers, and onions with a dressing of your choice

Large US\$9.25 Small US\$7.00

New England Clam Chowder

A creamy blend of clams, potatoes, and fresh vegetables

US\$7.75

Classic French Onion Soup

Onions sautéed in beef and sherry broth served with bread gratinated with cheese.

US\$7.25

Garden Vitamin Gazpacho

*Fresh vegetables and seasonings blended to perfection
Served Cold*

US\$7.25





Entrees from our Steak Grill

Tenderloin Fillet Steak

*Fillet steak grilled to your perfection
Served on a bed of caramelized onions
with scalloped potatoes and a Café de Paris butter sauce*

US\$26.00

Pepper Steak

*Fillet Mignon grilled to your perfection
Served with a creamy peppercorn and cognac sauce
with scalloped potato and steamed vegetables*

US\$27.00

Old English Mixed Grill

*Fillets of beef, pork, lamb chop, and bacon
sautéed with mushrooms and grilled tomatoes
Served with garlic mashed potato.*

US\$29.00

Pork Tenderloin Carprese

*Pork tenderloin topped and gratinated with tomatoes and mozzarella cheese
Served on spinach pasta and vallpolicella Red Wine Sauce.*

US\$20.15

A Ragout of Baby Chicken Breast - The Different Way

*Pan fried baby chicken breast served on eggplant with a
garlic and scallion finish and a light Creole Sauce*

US\$19.25

Porterhouse Steak "Campfire"

*Marinated and grilled to your taste
Served with baked potato and fresh vegetables*

US\$24.25





Fish & Seafood

Seafood Combination

*Grilled Cobia Fish Fillets, Snapper and Shrimp
Served on Fettuccine in pesto and steamed vegetables*

US\$23.00

Steamed Salmon Steak

*A delicious, light main meal
Served on a bed of white cabbage and turned potatoes*

US\$19.75

Catch of the Day

*Whole fish grilled and served on garlic butter,
a selection of seasonal vegetables and okra fried rice*

US\$19.25

Red Snapper Fillet and Shrimps

*Fillet of red snapper and sizzling shrimps
Served with grilled vegetables and pesto garlic noodles*

US\$18.75

Surf and Turf Combos

Grilled Fillet Mignon and Shrimp

*Try this outstanding Taste of the Caribbean
Served with Rice or a Baked Potato and Steamed or Garden Vegetables*

US\$27.50

Grilled Pork Chops and Red Snapper

*Mouthwatering combined flavours in one meal.
Served with Rice or a Baked Potato and Steamed or Garden Vegetables*

US\$25.00





Pasta & Dishes for the Heart

Pasta - Veggies and More

*Carefully selected vegetables sautéed in pesto and fresh garlic
Served on a bed of pasta*

♥ 250 cal.

US\$14.25

Vegetables from the Grill

*Grilled Kebab of garden vegetables marinated in olive oil
Served with baked potatoes and sour cream*

♥ 240 cal.

US\$17.65

Lasagna with three cheeses

*A perfect Sicilian recipe with parmesan, mozzarella and
white cheese melted in perfect harmony*

♥ 685 cal.

US\$17.00

Stuffed Zucchini

*Roasted Zucchini stuffed with stir fried vegetables
with blue cheese sauce*

♥ 375 cal.

US\$14.25

Caribbean Flavors

*Coconut Shrimp in Pineapple Rum Sauce
Served with herb rice and fried plantains*

♥ 500 cal.

US\$24.25

Blackened Pork Chops

*Our papaya-pineapple salsa and garlic roasted potatoes
make this dish a Caribbean favorite*

♥ 525 cal.

US\$24.25

West Indian Lamb Curry

*Mild or spicy served Caribbean style
Served with Belizean rice and beans and fried plantains*

♥ 635 cal.

US\$22.00





Desserts

Gratinated Fruits

Deep fried vanilla ice cream served with a selection of fruits

US\$8.25

Chocolate Dream

Chocolate Tart with Orange Flavored Custard

US\$7.25

Tropical Cheesecake

*Our classic cheesecake with Tropical Fruit Topping
Ask your server for the topping of the day*

US\$7.75

*Tiramisu our Mediterranean Delight
Taste the Itavien Coffee Spirit*

US\$8.25

Apple Pie with Crumble

A Traditional warm apple pie with Crumble and Cinnamon Cream

US\$7.25

Perfection

*You can give a Chef the fully equipped kitchen
And the best knives and ingredients.
But if he doesn't add LOVE to the recipe,
it will never be perfect.*





Les Apéritifs

Dry Sack Sherry
US\$6.60

Pernod
US\$6.60

Martini & Rossi
US\$6.60

Les Digestifs

Courvoisier Cognac
US\$8.25

Remy Martin V.S.O.P Cognac
US\$8.25

Martell Cognac
US\$8.25

Drambuie Liqueur
US\$6.60

Dubonnet Liqueur
US\$6.60

Vaccuri Sambuca Liqueur
US\$6.60

Grand Marnier Liqueur
US\$6.60

Southern Comfort
US\$6.60

Napoleon V.S.O.P Brandy
US\$6.60

