



**DINNER PRIX FIXE MENU \$35**  
**SUNDAY-THURSDAY BEGINNING AT 4PM**

**STARTING COURSE**

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**Guacamole Tropical**

guacamole, mango papaya honey salsa, fresh tortilla chips

**Chicken Tortilla Soup**

chicken, corn, cheddar and jack cheeses, avocado, crispy tortilla, cilantro

**Seared Ahi Tuna \* (G)**

grade A tuna, island slaw, ginger soy vinaigrette

**Duck Empanadas**

duck, peppers, spicy queso inside crispy pastry

**Pimento Cheese**

jalapeño pimento cheese, fresh tortilla chips

**ADD A SALAD TO ANY MEAL +\$7**

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Barbados Creamy Roasted Garlic Caesar with romaine, jack cheese, reggiano cheese, roasted garlic dressing, croutons

Organic Mixed Greens with champagne vinaigrette, red onion, sugared pecans, Danish blue cheese

**MAIN COURSE**

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**Jerk Chicken Platter**

coconut risotto, mango papaya honey salsa

**Soy and Sugar Cane Salmon \***

coconut risotto, veggie of the day

**Grilled Pork Chop**

center-cut bone in pork chops glazed with an apricot bbq sauce, garlic mashed potatoes, veggie of the day

**NOLA Shrimp**

worcestershire reduction sauce, garlic mashed potatoes, toasted ciabatta

**Dominican Ribs (G)**

sweet chili ginger soy glaze, roasted sweet potatoes, pistachios, fresh herbs

**Short Rib Pappardelle**

short rib, cranberries, wilted spinach, crumbled goat cheese, pappardelle, demi-glace reduction

**Island Ribeye \* +\$5**

ginger pineapple soy marinade, roasted sweet potatoes, pistachios

**DESSERT COURSE**

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**Pumpkin Cheesecake**

graham crackers, chopped pecans, fresh whipped cream

**Award-Winning Key Lime Pie**

graham cracker crust, pecans, fresh whipped cream

**Hot Fudge Sundae**

house-made Belgian fudge, fresh whipped cream, sugared pecans

**ADD A RUM PAIRING FLIGHT +\$20**

STARTING COURSE: Caribbean Rum Punch

MAIN COURSE: Mojito ("El Original," Mango Passion Fruit, or Coconut)

DESSERT COURSE: Ron Centenario Fundacion 20 YR, Costa Rica