



LUNCH PRIX FIXE MENU \$20

STARTING COURSE

Guacamole Tropical

guacamole, mango papaya honey salsa, fresh tortilla chips

Pimento Cheese

jalapeño pimento cheese, fresh tortilla chips

Chicken Tortilla Soup

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

Barbados Creamy Roasted Garlic Caesar

romaine, jack cheese, reggiano cheese, roasted garlic dressing, croutons

Organic Greens & Champagne Vinaigrette

mixed greens, champagne vinaigrette, red onion, sugared pecans, Danish blue cheese

MAIN COURSE

Barbados Creamy Roasted Garlic Chicken Caesar

jerk chicken, romaine, jack cheese, reggiano cheese, roasted garlic dressing, croutons

Montezuma Chicken Sandwich

cilantro-lime marinated grilled chicken, guacamole, spicy crème, cabbage, pico de gallo, fries

Island Burger * (G)

island-glazed CAB chuck, jack cheese, lettuce, grilled pineapple, pineapple aioli, fries

Two Taco Combo with Side

any two tacos with choice of side

Veggie Burger

house-made quinoa, lentil, black bean burger with with apricot glaze, guacamole, lettuce, tomato, island slaw

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

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.



DINNER PRIX FIXE MENU \$35

STARTING COURSE

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

Crispy Calamari

pickled shallots, mango sriracha

Duck Empanadas

duck, peppers, spicy queso inside crispy pastry

Pimento Cheese

jalapeño pimento cheese, fresh tortilla chips

ADD A SALAD TO ANY MEAL +\$7

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

Jerk Chicken Platter (GF)

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 * +\$3

ginger pineapple soy marinade, roasted sweet potatoes, pistachios

DESSERT COURSE

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

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