



PRIX FIXE MENU \$29.95

STARTING COURSE

Roasted Red Pepper Bisque

pumpnickel croutons, manchego cheese

Short Rib Taco

guacamole, cotija cheese, crispy onions

Seared Ahi Tuna*

grade A tuna, island slaw, ginger soy vinaigrette

Duck Empanadas

duck, peppers, spicy queso inside crispy pastry

Dominican Ribs Appetizer

sweet chili ginger soy glaze, fresh herbs

ADD A SALAD TO ANY MEAL +\$7

Barbados Creamy Roasted Garlic Caesar

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

MAIN COURSE

Jerk Chicken Platter

coconut risotto, mango papaya honey salsa

Short Rib Pappardelle

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

Sunset Crab Cake Salad

jumbo lump crab cake, avocado, mango, red onion, arugula

Dominican Ribs

roasted sweet potatoes with pistachios, fresh herbs

Soy and Sugar Cane Salmon*

coconut risotto, veggie of the day

Island Ribeye* +\$6

ginger pineapple soy marinade, roasted sweet potatoes with pistachios

Wailer Filet * +\$8

9oz CAB filet mignon, worcestershire reduction sauce, garlic mashed potatoes, veggie of the day

DESSERT COURSE

Sweet Potato Bread Pudding

warm bread pudding, rum caramel sauce, toasted marshmallow, 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 COCKTAIL PAIRING +\$20

STARTING COURSE: Caribbean Rum Punch

MAIN COURSE: Prickly Pear Margarita

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.