

Traditional

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- **HERB CRUSTED FRENCHED LAMB RACK**
 - *Lamb marinated with dijon mustard, garlic, fresh herbs, served with sweet potato mash, seasonal vegetables,*
- **CENTER CUT FILET MIGNON**
 - *Roasted garlic mashed potatoes, seasonal vegetables, bordelaise sauce, orange gremolata,*
- **GRILLED CHILI SCENTED SALMON**
 - *Brown wild rice fusion, seasonal vegetables, red chimichurri sauce*
- **CHICKEN PICCATA**
 - *Pan seared chicken breast, seasonal vegetables, herb roasted new potatoes, lemon capers veloute*
- **COCONUT CURRY CHICKPEA**
 - *Chickpea slow cooked in spiced coconut curry, served with white rice, and seasonal vegetables*

****CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.



Caribbean

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- **BRAISED OXTAIL & BROAD BEANS**
 - Tender oxtail, brown sauce, rice and peas, seasonal vegetables
- **SIGNATURE JERK CHICKEN**
 - Chicken marinated in Jamaican herbs and spices, served with pigeon peas and rice, seasonal vegetables
- **JERK RACK OF PORK RIB**
 - Pork marinated in Jamaican herbs and spices, served with mascarpone polenta, and seasonal vegetables
- **COCONUT CURRIED GOAT**
 - Tender pieces of goat slow cooked in spiced coconut curry, served with white rice, and seasonal vegetables
- **ESCOVEITCH SNAPPER**
 - Allspice pickled julienne vegetables, served with rice and peas, seasonal vegetables, spicy vinaigrette drizzled
- **RASTA PASTA**
 - Chicken or shrimp marinated in Jamaican herbs and spices, toss with jerk alfredo, fettuccine and vegetables
- **FRIED SWEET PLANTAIN**
 - Deep fried ripe plantains, just slightly sweet.

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