

Dinner Menu- \$33

Please choose one from each course

First Course

Appetizer

Caribbean Fritters (VG)

Grated taro roots seasoned with fresh herbs pan fried with cilantro sauce

Banane Pesece

Fried Plantains served with spicy coleslaw and jerk sauce

Tassot Poulet

Blackened chicken breast with tropical mango salsa

Second Course

Salad

Caesar Salad

Chopped baby romaine hearts tossed with Caesar dressing, croutons, and parmesan cheese

Spinach Salad

Baby spinach lightly tossed in raspberry vinaigrette with fresh strawberries, candied walnut, chevre goat cheese and maple bacon

Third Course

Entrée

Cashews Chicken

Half herb roasted chicken finished in Chardonnay creole sauce served with sweet potatoes mashed and asparagus

Legume

Braised vegetables stew cabbage, carrots, eggplants, spinach, papaya, lima beans, served with Mushroom Rice or White Rice

Caribbean Jerk Ribs

Jamaican Style spare ribs glazed in BBQ jerk rum sauce served with cajun french fries and granny smith apple coleslaw

Doro Tibs

Cubed chicken breast sauteed in a blend of house spices, onions, jalapenos, finished with an aromatic clarified butter served with yellow lentils, potato cabbage, and Injera

Vegan Delight (VG)

Vegetable combination of red, yellow lentils simmered in exotic spices served with Ethiopian salad, potato cabbage, collard greens and Injera

Key Wot

Tender of Beef stewed in a rich, spicy berbere sauce, with onions and garlic served with yellow lentils, potato cabbage, and Injera

Fourth Course

Dessert

Oreo Chocolate Bread Pudding

House made bread pudding with macerated berries in aged Barbancourt Rum, topped with vanilla ice cream and Cherven cream liqueur