Caribbean Dinner

Starters

Guadeloupe-Style Shrimp Tails
mixed greens with mango sauce

Guacamole & Corn Tortillas
avocado, onion, tomato and lime

Jerk-Marinated Pork Salad
crispy greens, tropical pineapple, cherry tomatoes and shaved red onion,
lime coconut dressing with cilantro

Caribbean Fish Soup
yuca, coconut milk

Chef's Suggestion

Caribbean Lamb Curry
tender pieces of lamb simmered in a savory Caribbean curry sauce with carrots and baby potatoes,
served with coconut rice and sweet and tangy mango chutney

Did you Know?
*Curry is an intricate part of the Jamaica culture. Indian indentured servants who were brought
to the then English Colony brought the spice to Jamaica in the 17th century.*
*Origins of curry began before the British arrived in India in 1608. If you go back further in time
to when the Portuguese arrived in India in 1498 and introduced chili.*

Entrées

Caribbean Salad
diced pineapple, baby shrimp, palm hearts, lime fillets, mixed greens, and tomato wedges
Lemon vinaigrette dressing

Shrimp and Grits
cajun-seasoned shrimp over cheddar grits

Fisherman's Plate
grilled calamari and jerk-marinated fish fillet, dirty rice and freshly sautéed vegetables,
spiced mango pineapple salsa

BBQ Pork Ribs
baked jacket potato filled with applewood-smoked bacon, sour cream, and chives

Jamaican Patties Filled with Sweet Potatoes and Swiss Chard
sweet-and-spicy jerk sauce

Desserts

Caribbean Rum Cake
coconut ice cream

Florida Key Lime Pie
vanilla whipped cream

New York Cheesecake
your choice of caramel, chocolate, strawberry, peach, and passion fruit toppings

Grandma's Chocolate Cake
with layers of dulce de leche and chocolate fudge

Arroz con Leche
cinnamon rice pudding

Ice Cream and Sorbet
ask your waiter for our assortment of ice cream and sorbets

No Sugar Added Ice Cream
ask your waiter for our daily selection

Cheese Plate

Fresh Fruit Plate

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Featured Selection

Meats by Linz*
8-oz grilled beef tenderloin with béarnaise or green peppercorn sauce

$ 19.99

Meats by Linz*
14-oz Porterhouse steak with béarnaise or green peppercorn sauce

$ 19.99

Broiled Cold Water Lobster Tail
hot drawn butter

$ 19.99

Side Dishes
seasoned steak fries or loaded baked potato, sautéed mushrooms, grilled asparagus,
sautéed seasonal vegetables, steamed rice, or whipped potatoes

18% restaurant gratuities automatically added to all purchases.

Classic Favorites

Chilled Jumbo Shrimp Cocktail

horseradish cocktail sauce

French Onion Soup

splash of Jack Daniel's, Gruyère cheese crostini

Caesar Salad

crispy romaine lettuce, garlic croutons, Parmesan cheese and Caesar dressing

V **Mezzi paccheri**

fresh tomato basil sauce or Alfredo sauce

V **Spaghetti Aglio e Olio**

with garlic and olive oil

Pasta Bolognaise

with meat sauce

Grilled Atlantic Salmon*
choice of starch and sautéed seasonal vegetables

New York Strip Steak*
choice of starch and sautéed seasonal vegetables, herbed butter or peppercorn sauce

Marinated Rotisserie Chicken with Garlic, Lemon and Fresh Herbs
choice of starch and seasonal vegetables

Sommelier Recommendations

White Wines

Hess Su'Skol, Chardonnay, California		$ 60
Danzante, Pinot Grigio, Italy	$ 10	$ 40

Rosé Wines

Château d'Esclans, Whispering Angel, France	$ 15	$ 60

Red Wines

Robert Mondavi, Private Selection Cabernet Sauvignon, California	$ 10	$ 40

Guests under legal drinking age respective of the country are not permitted to purchase or consume alcohol.
18% beverage gratuities will be applied to all Guests without a beverage package and items excluded from respective package.

V Vegetarian **Vᵍ** Vegan No Sugar Added Deliciously Healthy

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