

# Winter Restaurant Week Dinner Menu JANUARY 17TH-JANUARY 25TH | 3PM

THIS MENU IS UNAVAILABLE FOR SUNDAY BRUNCH

# Prix-Fixe Two Course Menu for \$45/per person

## Ist Take Off Choose 1

## Jamaican Vegetable Soup

Pumpkin based soup - vegetable chunks - delicious Jamaican recipe

### Spicy BBQ Jerk Wings

Grilled bone-in wings marinated in jerk seasoning and sauce

## Signature Salmon Bites

Fried salmon served with our secret sweet sauce

## 2nd connection Choose 1

#### **Brown Stewed Chicken**

Bone-in dark meat stewed in authentic Jamaican brown savory gravy.

Served with rice and spring mix salad

#### **Escovitch Salmon**

Pan seared salmon glazed with Executive Chef Jazz's signature spicy vinegar, pickled onions Escovitch sauce. Rice n peas or white rice and cabbage medley

#### **Coconut-Curry Shrimp**

Sauteed shrimp in creamy-coconut curry sauce with bell peppers, onions and carrots.

Rice n peas or white rice and cabbage medley

#### Ital Tofu

Fried tofu pieces sauteed in spicy jerk or curry sauce, broccoli, bell peppers, and onions.

#### Famous Oxtail Rasta Pasta

Rigatoni noodles in signature coconut cream sauce with bell peppers, onions, and topped with our famous Braised Oxtail

# 3rd Landing Optional

Frosty-Rita \$16

Captain Morgan White Rum · Blue curacao · Peppermint