

Valentine's Day Dinner 2023

Appetizers

TOMATO BISQUE \$12

Fontina grilled cheese

CONCH FRITTERS \$18

Radish sprouts, cilantro garlic Aioli

SEA SCALLOPS \$24

Garden herb butter, balsamic marinated tomatoes, shaved parmesan

JERK CHICKEN WINGS \$22

Prepared with Island jerk seasoned sauce, served with french fries and your choice of bleu cheese or ranch dressing

Salads

BLUE CHEESE SALAD \$19

Romaine heart, Danish blue dressing, cherry tomato, candied pecans

CALYPSO SALAD \$21

Cherry tomatoes, mango, cucumber, pineapple, toasted coconut, pistachio, green leaf lettuce, passion fruit vinaigrette

Entree

GRILLED SALMON \$32

Caribbean spiced wild-caught grilled salmon served with seasoned rice, grilled asparagus, coconut curry and tropical salsa

JERK ROASTED CHICKEN \$29

½ Chicken roasted and served with seasoned rice, broccolini and topped with house creole sauce

FILET MIGNON \$48

8oz. Angus tenderloin filet topped with horseradish cream, red wine demi-glace along side, whipped potatoes, asparagus

ISLAND RIBS \$34

Slow-roasted baby back pork ribs topped with sweet and spicy BBQ sauce served with whipped potatoes, broccolini, and coleslaw

CARIBBEAN LOBSTER TAIL \$52

Chimichurri, roasted red pepper tapenade, saffron risotto, green beans

BUILD YOUR OWN "PRIME" BURGER \$21

House-made half-pound patty - char-grilled served on a brioche bun

IMPOSSIBLE BEYOND BURGER (V) \$21

Char-Grilled Vegetarian Patty, brioche bun

Enhance your burgers with your Choice of: Cheddar - Swiss - American

Desserts

CHOCOLATE NAPOLEON \$14

Cream filling
raspberry sauce

CHAMPAGNE CAKE \$14

Lemon curd, genoise,
buttercream