



EARLY BIRD

3 COURSE DINNER

\$ 15

4 - 6 PM EVERYDAY

MUST BE SEATED BY 6:00 PLUS TAX AND GRATUITY

1ST COURSE

CAESAR SALAD
MIXED GREEN SALAD

2ND COURSE

PINEAPPLE JERK CHICKEN

GRILLED TROPICAL MARINATED CHICKEN BREAST, CHARRED PINEAPPLE, THAI COCONUT RICE, TOPPED WITH SWEET PINEAPPLE JERK SAUCE AND SLICED SCALLIONS

MUSSELS OVER LINGUINI

1/2 POUND OF FRESH P.E.I. MUSSELS – YOUR CHOICE

CARBONARA STYLE

BACÓN, PEAS, SHALLOTS, TOMATO, GARLIC, PARMESAN CREAM SAUCE

TRADITIONAL STYLE

WHITE WINE, GARLIC

TROPICAL SWEET CHILI SHRIMP SKEWER

GRILLED FRESH PINEAPPLE, BELL PEPPERS, RED ONION, LIME, SHRIMP, WITH A SWEET CHILI SAMBAL GLAZE OVER COCONUT JASMINE RICE.

BEEF BOLOGNESE

ITALIAN STYLE TOMATO BEEF RAGU SAUCE OVER PENNE PASTA

3RD COURSE

BANANA CHOCOLATE BREAD PUDDING
ICE CREAM