



Student Specials Menu by Gloritsi Ramos

Date May 15th – 23rd

Starter

Chicken Fritta Plantain

\$4

Authentic Caribbean dish. Perfectly cooked and crunchy fried plantain with a topping of chicken, red onion and aioli sauce.

Entrées

Pigeon Peas Rice and Roast Pork (Caribbean Style)

\$9

Slow roasted marinated pork with a Caribbean pigeon pea rice. The pigeon peas give the rice a slightly nutty flavor along with annatto seeds, onion, pepper and fresh cilantro.

Mahi Mahi with Risotto

\$10

Pan seared to order Mahi Mahi with white wine and creamy parmesan risotto served with our house-made roasted mango salsa.

Dessert

Almond Cake

\$4

A rich dense almond flavored cake with an almond buttercream icing.

****Steak and seafood are cooked to order. Consuming undercooked beef, lamb, poultry, seafood, shellfish, pork, or egg may increase your risk of foodborne illness.**

Allergies: Please be aware our food may contain or be exposed to common allergens, such as dairy, eggs, soybeans, tree nuts, peanuts, fish, shellfish or wheat. While we take steps to minimize risk and safely handle the foods containing potential allergens, please be advised cross contamination may occur. Please notify us of any allergy so we can assist you in your order.