



Valentine's Day

DINNER MENU

SPECIALS

LOBSTER RASTA PASTA ♥

A Caribbean-inspired pasta dish featuring lobster in a creamy, spicy jerk-infused sauce. 40

HIBACHI LAMB CHOP WITH MASHED POTATOES & BROCCOLI ♥

Juicy, grilled lamb chops cooked hibachi-style, served alongside red potatoes and steamed broccoli. 50

CRAB-STUFFED SNAPPER WITH CAJUN CREAM SAUCE & RICE ♥

Fresh snapper, butterflied and stuffed with crab, served with Cajun cream sauce with rice. 45

TRIO SEAFOOD SALAD ♥

A refreshing mix of crisp butter lettuce salad with a medley of shrimp, lobster, and crab. 30

VEGAN STIR-FRY CHICKEN 🌱

A delicious plant-based stir-fry featuring a medley of fresh vegetables and seasoned vegan chicken, sautéed to perfection. 25

SPINACH-STUFFED TOFU WITH SWEET CHILI DRIZZLE 🌱

Tofu stuffed with seasoned spinach, drizzled with a sweet chili glaze, and served with sautéed sweet potatoes and bell peppers. 30

JACK DANIELS GLAZED SALMON WITH CRAB FRIED RICE ♥

Tender, glazed salmon paired with flavorful crab-infused fried rice and bok choy 35

DRINKS

ID Required

WINE PINA COLADA

A classic blend of creamy coconut, pineapple, and wine – smooth and tropical.

KAREN'S ISLAND COSMO

A Caribbean twist on the classic Cosmopolitan, featuring tropical fruit flavors.

SANGRIA

A refreshing mix of wine, citrus, and tropical fruits.

PASSION FRUIT CHARDONNAY

A unique combination of vibrant passion fruit flavors with a smooth Chardonnay base.

STRAWBERRY DAIQUIRI

Sweet, fruity, and refreshing – available frozen or on the rocks.

WINE TWISTER

A creative mix of red and white wine, swirling together with hints of fruit.

DESSERT

BEIGNETS (CHOCOLATE)

A warm, fluffy French-style pastry dusted with powdered sugar and filled with rich, melted chocolate. 6

TIRAMISU

A classic Italian dessert made with layers of espresso-soaked ladyfingers, creamy mascarpone cheese, and a dusting of rich cocoa powder. 8

