



Bread Service

Coco Bread [*GF, *V] served with Spiced Butter

Appetizers (Choice of)

Jerk Shrimp Skewers (GF)
Grilled Pineapple . Bell Peppers . Onion . Jerk Mayo

Mango Slaw Salad (GF, V)
Purple Cabbage . Jalapeno . Red Onion . Cilantro

Red Pea Soup (V)
Pumpkin . Sweet Potato . Onions . Spinners

Plantain Fritters (V)
Jerk Mayo . Garlic Yogurt Sauce . Cilantro

Entrees (Choice of)

Jerk Chicken (GF)
Pineapple Salsa . Coconut Rice . Peas . Plantains . Jerk Mayo

Rasta Pasta (*GF, V)
Penne . Scallions . Coconut milk . Bell Peppers

Escovitch
Fried Fish . Pickled Vegetables . Peppers . Carrot . Pimento Berries . Bammy

Jamaican Brown Stew (GF)
Beef . Onion . Garlic . Thyme

Desserts

Gizzada [*V]

Shredded Coconut . Ginger . Nutmeg . Spiced Caramel . Whipped Cream

Jamaican Sweet Potato Pudding [*GF, *V]

Yams . Coconut Milk . Ginger . Custard . Maple Syrup

Pineapple Upside Down Cake

Cinnamon . Pecans . Brown Sugar Rum Caramel . Coconut Mousse

Strawberry Daiquiri Sorbet [GF, *V]

Grater Cake . Shredded Coconut . Ginger . Mango Gel

REGIONAL CUISINE OF CARIBBEAN

APRIL 16, 2026

SOUS CHEF JASON BUONAUGURIO

STUDENT ASSISTANT MANAGER CAYDEN ROBERTS

PLEASE ALERT YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS

(GF= GLUTEN FREE) (*GF= CAN BE MADE GLUTEN FREE) (V= VEGAN) (*V= CAN BE MADE VEGAN)