



ST. THOMAS

Restaurant Week

AUGUST 16 – 31, 2026

3 COURSES. ISLAND FLAVOR. UNFORGETTABLE VIEWS.

\$55

PER PERSON

EXCLUDING
GRATUITY

CHOOSE 1

STARTER

HOUSE SALAD

Local greens, red onions, cucumber, cherry tomato, shaved carrots and house vinaigrette

CAESAR SALAD

Romaine lettuce, grated parmesan cheese, Italian parsley, breadcrumbs, crispy bacon, caesar dressing

FRIED CHEESE

Herb crusted with homemade guava glaze

CHOOSE 1

ENTRÉE

SOL CHICKEN

Flour coated pan seared chicken breast, fluffy mashed potatoes, broccolini, baby carrots with a parmesan cream sauce with sundried tomatoes

JERK PASTA (NO CHICKEN)

Penne pasta in spicy jerk alfredo sauce

VEGAN COCONUT CURRY

Yukon potato, zucchini, squash, bell peppers in a coconut curry sauce

CHOOSE 1

DESSERT

VANILLA OR CHOCOLATE ICE CREAM

KEY LIME PIE

A classic creamy and tangy dessert, served over raspberry coulis, whipped cream

BOURBON POT DE CRÈME

Creamy, decadent custard, topped with fresh whipped cream

Enhance Your Meal



ADD CHICKEN
\$12



ADD SHRIMP
\$18



ADD STEAK
\$22

Good food. Great view. Island vibes.