

Cutlass & Cane

CARIBBEAN • SEAFOOD • BAR

RESTAURANT WEEK

THREE-COURSE PRIX FIXE DINNER

\$55

PER PERSON

Enjoy one appetizer, one entrée, and one dessert.
Gratuuity not included.

APPETIZERS

CHOOSE ONE

Saltfish Fritters

Golden Caribbean saltfish fritters, delicately seasoned and served with house-made Scotch bonnet aioli.

Jerk Chicken Skewers

Tender grilled jerk chicken skewers served with roasted pineapple relish, pickled vegetables, and coconut-lime crema.

Roasted Pumpkin Bisque (Vegan)

A velvety roasted pumpkin bisque finished with coconut cream, sweet roasted corn, and fresh herbs.

Chilled Watermelon & Feta Salad (Vegetarian)

Fresh watermelon, creamy feta, cucumber ribbons, fragrant mint, and a bright citrus vinaigrette.

ENTRÉES

CHOOSE ONE

Pan-Seared Red Snapper Fillet

Fresh Caribbean red snapper fillet, perfectly pan-seared and finished with a vibrant green seasoning beurre blanc, served with traditional rice and peas and grilled seasonal vegetables.

Grilled Jerk Chicken

Tender chicken marinated in our signature blend of island spices, flame-grilled and served with traditional rice and peas, sweet fried plantains, and fresh pineapple salsa.

Slow-Braised Caribbean Curried Goat

Tender goat slow-braised in an aromatic Caribbean curry, served with fragrant coconut jasmine rice and sweet fried plantains.

Wild Mushroom Risotto (Vegan)

Creamy Arborio rice with roasted wild mushrooms, garlic, shallots, fresh herbs, white truffle oil, and a touch of coconut cream.

DESSERTS

CHOOSE ONE

Mango Cheesecake

Silky mango-infused cheesecake on a buttery graham cracker crust.

Rum Raisin Bread Pudding

Warm house-made raisin bread pudding finished with a rich spiced rum sauce and served with a scoop of house vanilla ice cream.

Coconut Rum Cake

Moist coconut rum cake infused with dark rum syrup, finished with vanilla whipped cream and toasted coconut.

Passion Fruit Sorbet (Vegan)

Refreshing house-made passion fruit sorbet, garnished with fresh mint and seasonal berries.

— ENHANCE YOUR EXPERIENCE —

GRILLED CARIBBEAN
LOBSTER TAIL

+\$28

GRILLED CARIBBEAN
SHRIMP

+\$16

THREE-WINE
PAIRING

+\$30

BOLD FLAVORS. ISLAND SOUL. UNFORGETTABLE EXPERIENCE.



www.cutlassandcanevi.com



YACHT HAVEN GRANDE
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