

Sugarcane GRILLE

CARIBBEAN • SEAFOOD • GRILLE

RESTAURANT WEEK

THREE-COURSE PRIX FIXE DINNER

AUGUST 16TH – 31ST

\$55

PER PERSON

Enjoy one appetizer, one entrée, and one dessert.

Gratuuity not included.

APPETIZERS

CHOOSE ONE

SUGARCANE SHRIMP

Shrimp glazed with our pineapple-tamarind sauce with hints of garlic and spice.

JERK CHICKEN SKEWERS

Caribbean jerk chicken skewers served with mango-tomato salsa and microgreens.

SEARED SCALLOPS

Pan-seared scallops with a balsamic glaze, herb oil, and microgreens.

ENTRÉES

CHOOSE ONE

GRILLED MAHI-MAHI

Grilled Caribbean mahi-mahi with seasoned rice and fresh vegetables.

CURRY CHICKEN

Tender curry chicken in a rich Caribbean sauce, served with jasmine rice, sautéed vegetables, and fried sweet plantain.

SLOW-BRAISED CARIBBEAN OXTAIL

Tender slow-braised oxtail in a rich Caribbean gravy, served with garlic mashed potatoes, sautéed vegetables, and fried sweet plantain.

RASTA PASTA (VEGETARIAN)

Creamy Caribbean-style pasta with bell peppers, onions, herbs, and island seasonings.

DESSERTS

CHOOSE ONE

VANILLA RUM CAKE

Moist Caribbean rum cake infused with vanilla and finished with a rum glaze.

KEY LIME PIE

Creamy, tart key lime filling with a graham cracker crust and whipped cream.

CHEESECAKE

Rich cheesecake from Sugarcane Grille's rotating selection.

BOLD FLAVORS. ISLAND SOUL. UNFORGETTABLE EXPERIENCE.