

# RUMBA



Island Inspired Cuisine & Rum Bar

PRIX FIXE MENU \$28.95  
AVAILABLE FOR LUNCH MONDAY-FRIDAY

## FIRST COURSE

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### Mussels

local mussels, roasted garlic, mango sriracha rum reduction sauce, grilled ciabatta

### Short Rib Taco

braised short rib, guacamole, pico de gallo, cotija cheese, crispy onions

### Dominican Ribs

sweet chili ginger soy glaze, fresh herbs

### Grilled Artichoke

rémooulade sauce

### Duck Empanadas

duck, peppers, spicy queso, crispy pastry

## ADD A SALAD +6

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### Barbados Creamy Roasted Garlic Caesar

### Organic Mixed Greens

Mixed greens, champagne vinaigrette, red onion, sugared pecans, Danish blue cheese

## MAIN COURSE

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### Ahi Tuna Salad\* GF

grade A tuna, ginger soy vinaigrette, field greens, champagne vinaigrette, mango, avocado, red onion, sesame seeds

### Sunset Crab Cake

jumbo lump crab cake, avocado, mango, red onion, arugula

### Jerk Chicken Platter

coconut risotto, mango honey salsa

### Caribbean Blackened Mahi\*

mahi-mahi, fried plantain fritter, banana rum & coconut reduction sauce, mango, red peppers, red onions, avocado, arugula

### Coconut Curry Shrimp

jumbo fried coconut shrimp, coconut curry reduction sauce, risotto

### Soy and Sugar Cane Salmon\*

coconut risotto, veggie of the day

### Dominican Ribs +3

roasted sweet potatoes, fresh herbs

### Island Ribeye\* +7

ginger pineapple soy marinade, roasted sweet potatoes with pistachios

## DESSERT

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### Award-Winning Key Lime Pie

fresh lime custard, graham cracker pecan crust, whipped cream

### Coconut Cream Pie

coconut custard, pistachios, graham crust

### Hot Fudge Sundae

house-made Belgian hot fudge, whipped cream, sugared pecans

\*Consuming raw or uncooked meat, poultry, seafood, shellfish, and eggs may increase the risk of foodborne illness. These items noted may be cooked to your liking.