



APPETIZERS

BRUSCHETTA

tomatoes, basil, parmesan and balsamic 25

DUCK BREAST CROSTINI

spicy raspberry ganache, mushrooms, onion, organic greens,
cumin syrup 27

SESAME TUNA SASHIMI

barbeque pineapple, pickled ginger, lemon poach apple,
papaya slaw, ponzu sauce 35

STEAK TARTARE

pickled onion, passion fruit mustard, slow cooked hen egg,
bread chip, anchovy, rum scented citrus syrup 45

CRISPY CHILI CALAMARI

cucumber tomato slaw, mango raita 35

GRILL MARINATED FLANK STEAK

red pepper bacon emulsion, plantain tostone, chimichurri 42

THAI-STYLE NEW ZEALAND MUSSELS

serrano chile, ginger, coconut milk, cilantro, peanut oil, mint 35

COCONUT COLADA SHRIMP

coconut shrimp, pineapple salsa, mango aioli 43

SOUPS & SALADS

OXTAIL SOUP

market vegetables, herb dumplings, tomato, dried mushroom,
provolone crouton, port wine 27

SEAFOOD BOUILLABAISSE

shrimps, mussels, dorado, tomato, lemon grass, white wine,
sourdough bread 29

NEW ENGLAND CLAM & CORN CHOWDER

served with bacon 26

CAESAR SALAD

heart of palm, shaved parmesan, anchovies 33

PICKLED BEET SALAD

toasted almonds, goat-cheese, radish, organic leaves, blue cheese
buttermilk ranch 33

BLUE RARE Cool, blue all the way through • RARE Cool centre, bright red throughout



NEW YORK SIRLOINS

NEW YORK CENTRE CUT
(16oz, 12oz, 8oz) 159 | 126 | 99

THREE MUSHROOM SIRLOIN
portabella, shitake and button mushrooms in a
balsamic cream sauce (12oz, 8oz) 136 | 109

PEPPERCORN NEW YORK
au poivre with courvoisier cream sauce
(12oz, 8oz) 136 | 109

SURF & TURF
grilled top sirloin, with shrimp, scallops, asparagus
and bearnaise sauce (12oz, 8oz) 156 | 129

FILET MIGNON

TENDERLOIN
wrapped in applewood smoked bacon (10oz, 7oz) 152 | 112

BLUE CHEESE CRUSTED FILET
roquefort cheese, rosemary, thyme
(10oz, 7oz) 169 | 129

BLACK ANGUS BEEF CARPACCIO
beef infused croutons, shaved parmesan, citrus dressing
(7oz) 112

FILLET WITH BONE MARROW
mushroom, bacon, chorizo, capers, rum scented beetroot puree
(10oz, 7oz) 172 | 132

PRIME RIB EYE

CLASSIC RIBEYE
horseradish and red wine herb au jus (22oz, 14oz) 199 | 129

OSSO BUCCO

VEAL OSSO BUCCO
slow braise veal ossu-bucco, butter bean, tomato, roasted pumpkin
risotto, natural jus 99

MEDIUM RARE Warm centre, red throughout • MEDIUM Warm, pink centre



GOURMET STEAKS

PRIME PORTERHOUSE (16oz) 130

PRIME T BONE (16oz) 127

DRY AGED RIBEYE (FRENCHED) COWBOY (20oz) 168

DRY AGED PRIME RIBEYE BONELESS (16oz) 168

SAUCES

THREE MUSHROOM, ITALIAN GORGONZOLA
AU POIVRE, HORSERADISH BEARNAISE
SHITAKE MUSHROOM, ANCHOVY HOLLANDAISE 12

SEAFOOD

FRESH CATCH OF THE DAY
pan-seared with a lemon-garlic butter 79

COCONUT STEAMED FISH
ginger, seasoning pepper, thyme, basil, buttered vegetables,
island rice 81

PAN SEARED "AHI" TUNA
stir fried noodles tossed in sweet chili, soy reduction 89

GRILLED SALMON
with greens and shitake mushrooms 99

SEARED ATLANTIC SNAPPER (SEASONAL)
quinoa black bean salad, tamarind orange beurre blanc 89

GRILLED SHRIMP KEBAB
lime mango alioli 99

CARIBBEAN SEAFOOD BROCHETTE
mahi mahi, divers caught conch, shrimp, local souskai 89

MAKE ANY STEAK "SURF" SHRIMPS 45
OR LOBSTER TAIL 70 (seasonal)

PLEASE NOTE: ALL PRICES ARE IN EASTERN CARIBBEAN DOLLARS
EXCLUSIVE OF VAT AND SUBJECT TO 10% SERVICE CHARGE

MEDIUM WELL Hot, small trace of pink in the centre • WELL DONE Hot, fully cooked throughout



RIBS, RACKS & KEBABS

TERIYAKI CHICKEN KEBAB

pineapple, onion and peppers with a sesame soy reduction 79

ROSEMARY MARINATED LAMB RACK

fenugreek cream curry spinach potato, wild mushroom
red wine sauce 109

HONEY BBQ RIBS

baby back ribs grilled with our own honey bbq sauce 99

PASTA

PUMPKIN PESTO PASTA

toasted pumpkin seeds, basil, cherry tomato, cinnamon,
mushrooms, coconut milk, parmesan cheese 59

SPAGHETTI

with butter and parmesan or black angus bolognese 45/69

VEGETABLES

a perfect addition • large enough to share 20

ROAST CORN, MAC "N" CHEESE, FARM FRIES

GRILLED or STEAMED VEGETABLES

STEAMED SPINACH, RIPE PLANTAIN

MUSHROOMS AND ONIONS

HAND CUT SWEET POTATO FRIES

STEAMED ASPARAGUS 39

ACCOMPANIMENTS

included with your entree - please choose one

BAKED POTATO, ROASTED GARLIC MASH, FRIES

PARMESAN FRIES, ISLAND RICE, HOUSE SALAD

CONSIDER CHEF'S 32OZ ENDEVOUR 299

Join our elite 'Big Chef Steak Master Club' and earn your
own one of a kind T Shirt and free 8oz New York sirloin

- you will be disqualified if assistance is given.