

Big Chef

STEAKHOUSE

DINE IN NIGHT IN SPECIALS

“ Because sometimes the best seat
in the house is in your home”

SUN 11AM - 6.30PM

TWO COURSES EC79 + VAT

THREE COURSES EC100 + VAT

“TAKE AWAY & CURB SIDE”

ORDERS CALL 450 0210/485 7189

APPETIZER *choose one*

JERK CHICKEN QUESADILLAS

Pineapple relish, aged cheddar, chive infused sour cream,
Cajun plantain chips

BRUSCHETTA

Roasted bourbon butter, heritage tomato, basil, aged
Parmesan cheese, olive oil, garlic, white balsamic

NEW ENGLAND CLAM & CORN CHOWDER

Tender clams, creamy potatoes, roasted corn & smoked bacon

ST LUCIAN COD CROQUETTES

Creole mayo, aged cheddar cheese, sweet potato, roasted
pepper sauce

PUMPKIN BOUILLON

Slowly braised pumpkin, callaloo, ginger
& coconut, served with multigrain rolls

CRISPY CALAMARI

Apple cucumber chutney, salted cashew nuts, aji Amarillo

BBQ PULLED PORK NACHOS

Pickled jalapeños, black beans, cheddar cheese, guacamole &
sour cream

SEAFOOD TACO

Seafood medley, cucumber salad,
sweet chili, saffron aioli, cheddar cheese

Big Chef regular dinner menu featuring
Prime Steaks & Seafood also available
www.bigchefsteakhouse.com

ALL PRICES EXCLUSIVE OF VAT

MAIN COURSE *choose one*

VEAL MEATBALLS

Mushrooms, caramelized onions, chives, infused creme fraiche,
served on fettuccini

ROASTED PIMENTO SEAFOOD LINGUINI

Seafood veloute, shrimp, calamari, mussels, sweet basil, shaved pecorino

BALSAMIC GLAZED PORK CHOP

Smoked bacon mash, honey ginger carrots, apple jus

“BIG CHEF “BURGER

Linz ground beef, smoked bbq bacon, caramelized plantain,
bacon butter, Cesar salad, Cajun fries

“Big Chef “ Surf ‘n’ Turf Burger (supplement EC20)

Choice of Blackened Shrimp or Calamari, served with
Caesar Salad & Cajun Fries

ESCOVITCH FISH

Creole dusted red snapper, pickled root vegetables, vanilla festivals.

STICKY PORK RIBS

Calypso herbs & spices, roasted pork, bean salad, cashew,
feta cheese, truffle mash, scotch bbq sauce

SUNDRIED TOMATO RISOTTO

Tomato pesto, goat cheese feta, tempura cauliflower, zucchini,
fine herbs, roasted pumpkin seeds, creme de morilles

MOROCCAN LAMB

Arabian coated spices, garlic honey, brûlée onion, tomato,
ginger wine bordelaise, Chef's rice & peas

HONEY ROASTED SALMON (supplement EC20)

Bacon braised lentils, mushroom succotash,
Cajun crispy potatoes, red wine matelote

CATCH OF THE DAY

Lightly grilled, served with garden vegetables and your
choice of Caribbean rice, Fries, Salad or Garlic Mash

DESSERTS *choose one*

WHITE CHOCOLATE CHEESECAKE

Topped with red & black berries

APPLE COBBLER

Walnuts, cinnamon, nutmeg and vanilla ice cream

“BAILEYS” WHITE CHOCOLATE BREAD PUDDING

topped with “ Baileys” cream sauce

DARK CHOCOLATE & PECAN TURTLE PIE

Served with vanilla or chocolate ice cream

THE ULTIMATE STICKY TOFFEE PUDDING

Served with toffee sauce & vanilla ice cream

DOUBLE CHOCOLATE FUDGE CAKE

Served with chocolate ice cream

NEW YORK STRIP 8oz supplement EC50

PRIME RIBEYE 14oz supplement EC70

