

Big Chef

STEAKHOUSE PRIME STEAK & SEAFOOD

Marc, Rosie & the team of "Big Chef" welcome back our "repeaters" and to our new friends, we are excited that you have joined us to experience great steaks, sustainable seafood, locally grown products, big wine and our St Lucian hospitality, together they create the ultimate dining experience.

APPETIZERS

FROM THE SEA

MUSSEL AND LITTLE NECK CLAM CHOWDER

Tarragon, coconut, orange zest,
zucchini, saffron 34

CRAB CAKES WITH RED CABBAGE SLAW

Cream of corn, bacon seared leeks,
passion fruit salsa, smoked herring béarnaise 43

CRISPY CHILLI CALAMARI

Apple cucumber chutney, salted
cashews, chipotle aioli 35

COCONUT SHRIMPS

Rum flambéed plantain, bbq pineapple,
pickled peppers, curried coconut velouté 41

CONCH CEVICHE

Yellowfin tuna, conch, cilantro, mango vinaigrette,
cucumber, cashews, avocado salsa verde 43

FROM THE LAND

CORN FED APPLE & CHICKEN LIVER PAREFAIT

Calvados, fine herbes, toasted slices
of walnut bread, onion jam 39

OXTAIL SOUP

Braised oxtail, confit tomatoes, cavatelli, cocoyam,
beans, pumpkin fritters, smoked Gorgonzola 34

FROM THE GARDEN

BRUSCHETTA

Heritage tomatoes, basil, Grana Padano cheese,
olive oil, roasted garlic butter, white balsamic 27

BURRATA SALAD

Green pea pesto, passion fruit honey,
organic leaves, pecan, roasted baby
beets, lemon sea salt 34

CAESAR

Frico Parmesan crisp, Romaine heart, baby
tomatoes, herb croûtons, anchovies 33

MAINS

HONEY ROASTED SALMON

Sweet pea risotto, garden herbs, cherry tomatoes,
Oyster mushrooms, bacon crumble 99

SEAFOOD BOUILLABAISSE

Baby clams, shrimp, fresh catch, saffron dumplings,
mussels, cayenne, scallops, rouille, ginger, potatoes
& tomato jus 89

CATCH OF THE DAY

Pan seared catch, quinoa, sweet corn,
bean salad, coconut milk, Parmesan cheese,
escovitch, paprika 65

ALFREDO FRUITS DE MER

Razor clams, bell pepper coulis, scallops, pasta,
milk bread, shrimp, leek ribbons,
crispy calamari 79

BRAISED BEEF SHORT RIBS

Pancetta, mushrooms, butter beans, roast corn,
coconut creamy polenta, natural jus 89

STICKY PORK BABY BACK RIBS

Calypso herbs & spices, smoked pork,
bean salad, feta cheese, scotch bbq sauce
(1/2 Rack 55/ Full 99)

"BIG CHEF" DOUBLE STACK BURGER

Dry aged burger, kabu slaw, pretzel potato
bun, bacon, caramelized onions, Tillamook
cheddar, garlic mustard ketchup, seasoned fries 69
Single stack 65
Double stack 89
Add Surf - Blackened Shrimp 25

STRICTLY VEGETARIAN

CAULIFLOWER STEAKS

Oven roasted cauliflower, coconut oil, piccalilli,
almond Parmesan, cashews, Ricotta 59

MUSHROOM & WALNUT BOLOGNESE

Button mushrooms, Ricotta, walnut
almond Parmesan, tomato jus,
cauliflower, spaghetti 59

SOMETHING TO BE SAID ABOUT OUR BEEF

*All our beef is Heritage Black Angus, selected, aged & butchered to our specifications.
Providing you our guests, with the absolute best quality there is.*

STEAKS

FILET MIGNON

7oz smoked garlic
& thyme butter 119

8oz centre cut
"bone in" 121

NY STRIP

8oz centre cut 112

12oz Dry Aged
Reserve 121

T BONE

16oz Angus
Reserve 139

PORTERHOUSE

16oz Black Angus Prime 139

RIBEYE

14oz Heritage Angus 149

SPECIALITY STEAKS

DELMONICO STEAK

Back in the 1800s and, as it is today at "BIG CHEF", the first Delmonico's steaks were "the best cut on a particular night", brushed with melted butter and a little beef fat after they comes off a hot grill
Market Price

"NEXT LEVEL" STEAK DIANE

7oz Filet Mignon, cracked pepper, tarragon, shallots, Cognac, Dijon mustard, crème fraîche 139

BEEF & REEF

Heritage Angus Beef Short Ribs, jumbo shrimp, topped with salsa verde 99

HANGER STEAK WITH SALSA PICANTE

8oz "hanging tenderloin" grilled medium rare & sliced 79

SIGNATURE SIDE DISHES

ROASTED BRUSSEL SPROUTS

Dried peaches, honey feta crumble 25

LYONNAISE POTATOES 20

GARLIC MUSHROOMS & CAMELIZED ONIONS 20

ROAST CORN

Spring onion, chili aioli 20

THREE CHEESE MAC & CHEESE

Served plain or with a choice of
crab or bacon 20/25

SWEET POTATO CROQUETTES 20

PARMESAN FRIES 20

ENHANCEMENTS

SURF

Seared scallop, chipotle poached shrimps,
smoked garlic & thyme butter 42

LOBSTER TAIL

(seasonal) 75

SAUCES

Cognac Au Poivre

Three Mushroom

Blue Cheese

Salsa Verde

Smoked Garlic & Thyme Butter

Shallots & Red Wine Butter 17

ACCOMPANIMENTS

ROASTED GARLIC MASCARPONE MASH, STEAKHOUSE FRITES, BACON CRUSHED & SOUR CREAM BAKED POTATO
HOUSE SALAD, SELECTION OF SEASONAL VEGETABLES, BOBOY'S ROOT VEGETABLE RICE

LOCAL SUPPLIERS BIG CHEF BAKEHOUSE, CHEFFEY'S FARM, GREEN EVOLUTION, GOLDEN EGGS,
FRANCIS FISH & SEAFOOD, PLANT GROW EAT, UPTOP