

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 37

CONCH CEVICHE

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

CRAB CAKES WITH RED CABBAGE SLAW

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

COCONUT SHRIMPS

Rum flambéed plantain, bbq pineapple, pickled peppers, curried coconut veloute 45

CRISPY CHILLI CALAMARI

Apple cucumber chutney, salted cashews, chipotle aioli 38

FROM THE LAND

CARPACCIO

Thinly sliced beef, fresh herbs, capers, shallots, olive oil, balsamic, squeeze of lemon 55

CORN FED APPLE & CHICKEN PÂTÉ

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

OXTAIL SOUP

Braised oxtail, confit tomatoes, cavatelli, cocoyam, beans, pumpkin fritters, smoked Gorgonzola 35

FROM THE GARDEN

BRUSCHETTA

Heritage tomatoes, basil, Grana Padano cheese, olive oil, roasted garlic butter, white balsamic 31

BURRATA SALAD

Green pea pesto, passion fruit honey, organic leaves, pecan, roasted baby beets, lemon sea salt 37

CAESAR

Frico Parmesan crisp, Romaine heart, baby tomatoes, herb croutons, anchovies 34

MAINS

SEAFOOD BOUILLABAISSSE

Baby clams, shrimp, fresh catch, saffron dumplings, mussels, cayenne, scallops, rouille, ginger, potatoes & tomato jus 90

HONEY ROASTED SALMON

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

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

"BIG CHEF" DOUBLE STACK BURGER

Dry aged burger, kabu slaw, pretzel potato bun, bacon, caramelised onions, ripe plantain, Tillamook cheddar, garlic mustard ketchup, seasoned fries 71

Double Stack 89

Add "Blackened Shrimp" 25

CATCH OF THE DAY

Pan seared catch, warm quinoa, sweet corn, bean salad, coconut milk, Parmesan cheese, butter poached vegetables, escovitch, paprika 75

STICKY PORK BABY BACK RIBS

Calypso herbs & spices, smoked pork, bean salad, feta cheese, scotch bbq sauce (½ Rack 60/Full 99)

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 121

8oz centre cut
"bone in" 129

NY STRIP

8oz centre cut 115

12oz Dry Aged
Reserve 131

T BONE

16oz Angus
Reserve 145

PORTERHOUSE

16oz Black Angus Prime 145

RIBEYE

14oz Heritage Angus 159

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 145

HANGER STEAK WITH SALSA PICANTE

8oz "hanging tenderloin" grilled medium rare & sliced 81

BEEF & REEF

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

STRICTLY VEGETARIAN

MUSHROOM & WALNUT BOLOGNESE

Button mushrooms, Ricotta, walnut almond Parmesan, tomato jus, cauliflower, spaghetti 61

SIGNATURE SIDE DISHES

ROASTED BRUSSEL SPROUTS

Dried peaches, honey feta crumble 31

LYONNAISE POTATOES 25

GARLIC MUSHROOMS & CAMELIZED ONIONS 25

ROAST CORN

Spring onion, chili aioli 25

THREE CHEESE MAC & CHEESE

Served plain or with a choice of
crab or bacon 25/30

SWEET POTATO CROQUETTES 25

PARMESAN FRIES 25

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 19

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

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

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