



BIG CHEF SUNDAY STEAKS

NY STRIP

8oz centre cut 115

FILET MIGNON

7oz smoked garlic & thyme butter 121

PORTERHOUSE

16oz Black Angus Prime 145

RIBEYE

14oz Heritage Angus 159

Your choice of one side, House Salad,
Garlic Mash or Steakhouse Frites

Big Chef

STEAKHOUSE
PRIME STEAK & SEAFOOD

Maxis & Mimosas



SUNDAY MAY 8TH

11.30AM - 7.00PM

2 COURSES EC108 ++

3 COURSES EC129++

LIGHT & BUBBLY MOTHERS DAY COCKTAILS 25

MIMOSA MARGARITA

Triple sec, tequila, lime, orange juice,
topped with Prosecco

PINA COLADA MIMOSA

Pineapple juice, coconut rum,
chilled Prosecco

SUNDAY MIMOSA

Chilled orange juice & Prosecco

MIMOSA CHAMPAGNE MULES

Vodka, fresh lime, dash of orange,
ginger beer, mint, chilled Prosecco

MINT & GRAPEFRUIT COCKTAIL MIMOSA (alcohol free)

Crushed mint, fresh lemon & grapefruit,
over ice & topped with bubbly non
alcoholic wine

APPETIZERS *choose one*

COCONUT SHRIMPS

Rum flambéed plantain, pickled
peppers, curried coconut veloute

SALMON BRUSCHETTA

Beetroot cured salmon, thyme
baguette, white balsamic, chives
infused cream cheese, lime confit

BBQ PORK TACOS

24 hour braised pork, bbq pineapple,
garlic aioli, kabu slaw, cheddar, sour
cream, guacamole

THAI PUMPKIN & BUTTERNUT SQUASH SOUP

Creamy butternut squash soup,
lemon grass, cilantro & coconut milk

MAIN COURSE *choose one*

SOUTHERN FRIED CHICKEN & WAFFLES

Maple glazed chicken, sriracha butter, syrup

ROAST AGED LAMB SHANK

Arabian coated spices, garlic honey, brûlée
onion, tomato, sweet potato mash, ginger
wine bordelaise

HANGER STEAK WITH SALSA PICANTE

8oz "hanging tenderloin" grilled medium
rare & sliced - served with lyonnaise
potatoes

STICKY PORK RIBS

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

CATCH OF THE DAY

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

DESSERTS *choose one*

GODIVA DOUBLE CHOCOLATE FUDGE CAKE

Served warm with vanilla bean ice cream

MANGO MEETS WHITE CHOCOLATE

White chocolate cheesecake, mango coulis,
freshly churned mango sorbet

GRAND MARNIER CRÈME BRÛLÉE

SELECTION OF HAND CHURNED ICE CREAM

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

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