

**BIG CHEF  
“SURF N TURF”  
SIGNATURE  
COMBO 199**

serves 2

Tomato & Basil Bruschetta (2)  
Crispy Chilli Calamari  
Thinly Sliced Roast Leg of Lamb  
BBQ Baby Back Ribs (2)  
Grilled Catch of the Day (2)

Roast Potatoes  
Gravy  
Grilled Corn  
Mac 'N' Cheese  
Mash Potato  
Cesar Salad

**BIG CHEF  
SUNDAY STEAKS**

**NY STRIP**

8oz centre cut 115

**FILET MIGNON**

7oz smoked garlic & thyme butter 121

**“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

**PORTERHOUSE**

16oz Black Angus Prime 145

**RIBEYE**

14oz Heritage Angus 159

*Big Chef*

**STEAKHOUSE**  
PRIME STEAK & SEAFOOD

## SUNDAY BRUNCH IN JUNE

SUMMER FEASTS WITH LIVE MUSIC

2 COURSES EC89++ 3 COURSES EC110++

### SUNDAY COCKTAILS 20

#### WHISKY SMASH

Dewars 8 Caribbean Smooth, lemon wedges, mint, crushed ice & soda

#### FLAMIN' HOT BLOODY MARYS

Vodka, Worcestershire sauce, horseradish, tomato juice, hot sauce

#### CAMPARI SANGRIA

Campari, Cointreau, rosé, freshly squeezed lime, honey, topped with soda

#### MAMIE TAYLOR

Dewars 8 Caribbean Smooth, fresh lime & ginger beer

#### CHAMPAGNE MULES

Vodka, fresh lime, ginger beer, mint, chilled Prosecco

#### MINT & GRAPEFRUIT COOLER

Crushed Mint, fresh lemon & grapefruit, over ice & topped with soda

### APPETIZER *choose one*

#### BRUSCHETTA

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

#### COCONUT CONCH CHOWDER

Hand dived conch, tomato, cilantro, maple bacon, roasted sweet corn

#### SMOKED BRISKET TORTILLA

Corn tortilla, apple wood cheddar, avocado, sweet potato, yogurt coleslaw, bbq brisket

#### BUTTERNUT SQUASH SOUP

Served with a hint of chilli & crème fraîche

#### SEAFOOD ST JACQUES

Seafood medley of fish, shrimp, scallops, sautéed mushrooms, Chardonnay & cream

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

### ENTRÉE *choose one*

#### ROASTED BONELESS

#### LEG OF LAMB

Lightly seasoned with rosemary, lemon juice, Dijon mustard & garlic, served with roast potatoes, fresh vegetables & mint sauce

#### CHICKEN ALFREDO

Lightly grilled chicken breast, olive oil, roasted garlic, cream and freshly grated Parmesan

#### CREOLE GOAT PEPPERPOT

Aromatic spices & herbs, sugar cane, carrot, potato, Guinness, tomato, jasmine rice

#### COCONUT STEAMED FISH

Coconut milk, mussel broth, curry, marbled vegetables, spinach dumplings, jasmine rice

#### STICKY HONEY BBQ

#### BABY BACK RIBS

Calypso herbs & spices, roast pork, bean salad, cashew, feta cheese, truffle mash

### DESSERTS *choose one*

#### SOUTHERN COMFORT BREAD PUDDING

Served warm with vanilla ice cream

#### MANGO & PASSION FRUIT CHEESECAKE

Topped with fresh mangoes, cream & passion fruit

#### DOUBLE CHOCOLATE FUDGE CAKE

Choice of coffee or vanilla ice cream

#### BAILEYS & KAHLUA TIRAMISU

#### DEWARS 8 CARIBBEAN SMOOTH IRISH COFFEE

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