

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 STEAKS WITH SALSA PICANTE

8oz “ hanging tenderloin” grilled
medium rare & sliced 81

PORTERHOUSE

16oz Black Angus Prime 145

RIBEYE

14oz Heritage Angus 159

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

Big Chef

STEAKHOUSE
PRIME STEAK & SEAFOOD

SUNDAY BRUNCH

SIZZLING SUMMER SPECIALS WITH LIVE MUSIC

2 COURSES EC89++ 3 COURSES EC110++

SUMMER COCKTAILS 20

STRAWBERRY & CHAMPAGNE MARGARITA

Tequila, fresh lime, triple sec,
strawberries & bubbles

ROSE MOJITO

Silver rum, rose, grapefruit
sparkling water

SWEET TEA SANGRIA

Sweet tea, Sauvignon Blanc,
triple sec, peaches & fresh mint,
chilled Prosecco

ROSEMARY GIN FIZZ

Gin, squeezed lemon juice, rosemary,
simple syrup, topped with seltzer

BERRY SWEETHEART

A delicious berry mocktail,
mixing cranberry & apple juices
with a little honey

APPETIZER *choose one*

COCONUT SHRIMP

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

MUSHROOMS ON TOAST

Lightly sautéed mushrooms, sherry
& crème fraîche

BURRATA SALAD

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

EGGS BENEDICT

Toasted English muffins, ham, poached free
range eggs, hollandaise

SEAFOOD TACO

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

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

ENTRÉE *choose one*

MUSSELS

With chorizo, cider & fries

“BIG CHEF” SURF ‘N’ TURF BURGER

Topped with Blackened Shrimp, served
with Caesar salad or fries

RETRO ROAST

Thinly sliced roast beef, Yorkshire
pudding, roast potatoes, horseradish
sauce

LAMB SHANK

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

CHICKEN ALFREDO

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

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*

THE ULTIMATE STICKY TOFFEE PUDDING

Salted caramel sauce, vanilla ice cream

RED VELVET CHEESECAKE

Red Velvet cake, spiced with cocoa, filled
with a luscious vanilla cheesecake &
cream cheese frosting

GODIVA DOUBLE CHOCOLATE FUDGE CAKE

Served warm with vanilla ice cream

FRESH TROPICAL MANGO SORBET

DARK CHOCOLATE & PECAN TURTLE PIE

CALYPSO COFFEE

Chairman's spiced rum, coffee, cream,
cinnamon

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