

BREADS

Tomato Bruschetta	20
Loaf of Garlic Bread	10
Feta, Tomato and Basil Baguette	13
Pizza Bread	13
Garlic, Tomato and Cheese Bread or Deviled Garlic and Cheese Bread	13

STARTERS AND SOUPS

Black Angus Beef Carpaccio, garnished with Salad Greens and shaved Parmesan	28
Smoked Salmon	35
Shrimp Cocktail, served chilled with Thousand Island Dressing or Cocktail Sauce	30
Fricassé of New Zealand Mussels, steamed in a Chardonnay Herb Garlic Sauce	28
Seafood Extravaganza	30
Garlic Sautéed Mushrooms	25
Roast Pumpkin, Garlic, Beef and Calaloo Soup	19
Clam Chowder	22

SALADS

Crisp Danish Feta or Danish Blue Cheese Salad	29
Tomato, Red Onion and Basil	22
Mixed Garden, assorted Baby Lettuce, Peppers, Tomatoes and Cucumber	20
Caesar Salad, Baked Croutons, Anchovy Fillets (should you wish), Reggiano Parmesan	22
All Salads also available as Large Portions	

MAIN COURSE SALADS

Grilled Filet Steak Salad with Green Beans and Blue Cheese	89
Caribbean Jumbo Shrimp, Corn and Black Bean	89

PASTAS

Spaghetti with Butter, Parmesan and Pepper	45
Spicy Penne, Tomatoes, Olives and Two Cheeses	45

CHICKEN

Pan Seared Chicken with sautéed Mushrooms and Onions, served with Red Cabbage	69
Grilled Chicken with Tri-Colour Salsa	69

GRILLED MARKET FRESH FISH AND SEAFOOD

Fresh Catch of the Day (from Chef's boat), lightly grilled with Lemon Garlic Butter	69
Pan Seared Tuna with Shiitake Cream Sauce	75
Swordfish Steak with Pineapple Salsa	75
Grilled Shrimp with Ginger Lime Butter	89
St Lucian Red Curry Shrimp	89
Lobster, lightly grilled with Lemon Garlic Butter (Seasonal)	125

NOTE: ALL PRICES ARE IN EASTERN CARIBBEAN DOLLARS
AND SUBJECT TO 10% SERVICE CHARGE

BIG CHEF HAS A PASSION AND PRIDE FOR STEAK

Chef only uses USDA Prime and Premium Hand Selected, Grain Fed, Heavily Aged, Uniquely Seasoned **Certified Black Angus Beef**. On request all of our steaks can be hand cut and trimmed to any size or weight.

WHY NOT "TAKE ON THE STEAK" AND CONSIDER CHEF'S 32OZ CHALLENGE 189

Become a famous member of "Big Chef Steak Club" – earn a one of a kind T Shirt, plus a free one pound rib/strip steak – only if you succeed and consume the steak dinner in full by yourself, Chef will not let anyone help you!

TOP YOUR STEAK WITH OUR HOMEMADE DELICACIES

Au Poivre with Courvoisier Cream	12
Mushroom Sauce	12
Italian Gorgonzola	14
Béarnaise Sauce	12
Sautéed Mushrooms and Onions	15
Make any Steak Turf by adding Jumbo Garlic Shrimp or Lobster (Seasonal)	30/60

STEAKS

Filet Mignon , a Classic, Lean 8oz, thick center cut of Tenderloin	89
Filet Steak Magnum , a succulent 12oz	139
Sirloin , 14oz or 22oz center cut Premium Steak, seared in its own juice	99/149
Rib Eye , well marbled flavourful cut, served as 14oz or 22oz	99/149
New York Strip , thick center cut, the "King of Beef", 14oz or 22oz	99/155

CHEFS FAVOURITES

Steak de Burgo , 12oz Tenderloin Steak, topped with Italian Herbs & Garlic Butter	149
Spencer Steak with Red Wine Shiitake Sauce (12oz)	149
Smokey Mountain Barbecued Baby Back Pork Ribs	99
Grilled Pork Chops with Sautéed Mushrooms and Onions	79
Ultimate Surf 'N' Turf , 8oz Tenderloin Steak, stuffed with a pocket of Lobster (seasonal) or Shrimp and Crab, topped with Béarnaise Sauce and Jumbo Shrimp	155

SIDE OFFERINGS

Garlic Sautéed Mushrooms	20
Fresh Creamed Spinach	20
Caramelized Onions	15
Deep Fried Plantain	15
Sweet and Sour Red Cabbage	15
Seasoned Island Rice	15

POTATOES, RICE OR SALAD - YOUR CHOICE TO ACCOMPANY YOUR ENTREE

Mashed , with a hint of Roasted Garlic
Baked , Butter, Sour Cream and Chives
Lyonnaise , Panfried with Green Onions and Parsley
Wedges , Big and Rough Cut Fries
Julienne , Regular Cut Fries
Parmesan , Regular Fries with Truffle Oil and Cheese
Rice , Seasoned with Island Spices and Vegetables
Salad , Assorted Baby Lettuce, Peppers, Tomatoes and Cucumber

ADDITIONAL NIGHTLY CHEF SPECIALS - PLEASE ASK

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