

APPETIZERS

Lobster and Shrimp Chowder
creamy seafood soup with bell peppers,
potatoes, corn, chives

Jumbo Lump Crab Cakes
rocket salad, whole grain mustard
cream

Sizzle Sticky Buffalo Wings
Mount Gay rum bbq sauce,
blue cheese celery dip

**Avocado and Goat Cheese
Bruschetta**
sourdough toast, tomato, beet
and balsamic salad

Firecracker Chicken Taquitos
jalapeno slaw, chipotle pepper sauce



STEAKHOUSE ENTREES

FROM OUR CHARGRILL US BLACK ANGUS BEEF STEAKS

*all steaks are offered with a choice of one sauce:
red wine reduction, mushroom, green peppercorn,
Mount Gay rum bbq or garlic aioli*

New York Strip
10oz flame grilled to enhance the bold
distinctive flavour - classic marbled texture

Filet Mignon
8oz flame grilled tenderloin - delicate
buttery - 'melt-in-the-mouth' taste

Flat Iron Steak
8oz flame grilled well marbled - tender
texture - full bodied flavour

HOUSE SPECIALTIES

**Roasted Free-Range
Chicken Breast**
on lemon quinoa, rosemary jus

Blackened Red Snapper Filet
on grilled local plantain, almond butter

Mushroom and Truffle Fettuccine
fresh mushrooms, cream, parmesan,
shaved black truffle

Half Rack St. Louis Pork Ribs
bbq grilled to perfection with our
bajan rum honey sauce

MAIN BOWL SALADS

Shrimp, Avocado & Feta Salad
crisp romaine lettuce, kale, creamy cilantro
lime dressing

Seared Tuna Salad Nicoise
mixed leaf lettuce, egg, tomato, potato,
green beans, olives, dijon dressing

Beetroot and Goat Cheese Salad
baby spinach, toasted pecans,
balsamic reduction dressing

PRIME STEAKS & SHELLFISH

Surcharge
Angus Ribeye **\$60**
16oz succulent thick cut steak - well marbled
for juiciness and peak flavour

T-Bone **\$110**
22oz prime quality cut, combining rich
New York strip and buttery filet mignon

Chateaubriand For Two **\$150**
20oz king of steaks - classic small tenderloin
roast - rich delicate flavour - carved at table

Caribbean Rock Lobster Tail **\$70**
8oz grilled lobster, basted with garlic lime
chive butter

Surf and Turf **\$90**
4oz flame grilled half lobster tail, 4oz grilled
filet mignon

**The Sizzle One Pound
Angus Burger** **\$40**
16oz ground angus patty, iceberg lettuce,
tomato, red onion, gouda, bacon,
brioche bun

SIDES

Choose one from the following:

lobster mac 'n' cheese

fully loaded baked potato
(sour cream, bacon, cheese, chives)

hand-cut parmesan truffle fries

thick-cut sweet potato chips

vegetable medley

bajan rice and peas

cinnamon buttered corn on the cob

caesar salad

RANCH HOUSE DESSERTS

Chocolate Molten Lava Cake
homemade white chocolate ice cream

Lemon Honey Polenta Cake
organic Sugar Bay honey, pistachio crème
fraiche

Granny Smith Apple Pie
cinnamon oat crumble, vanilla bean ice cream

Salted Caramel Cheesecake
butterscotch caramel sauce

Banana Coconut Parfait
fresh strawberries, raspberries, blueberries,
shaved chocolate