

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

\$39

12oz succulent thick cut steak - well marbled for juiciness and peak flavour

T-Bone

\$49

14oz prime quality cut, combining rich New York strip and buttery filet mignon

Chateaubriand For Two

\$120

20oz king of steaks - classic small tenderloin roast - rich delicate flavour - carved at table

Caribbean Rock Lobster Tail

\$41

8oz grilled lobster, basted with garlic lime chive butter

Surf and Turf

\$56

4oz flame grilled half lobster tail, 4oz grilled filet mignon

The Sizzle One Pound

\$29

Angus Burger

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