

Appetizers

Grilled Garlic Ciabatta Bread

with parmesan cheese crust and salsa picante dip

Chicken Wing Lollipops

glazed with our special mount gay rum honey mango sauce

Tartare of Avocado Pear & Blue Crab

with crisp plantain and breadfruit chips

Seared Fresh Local Fish Salad

with citrus ginger soy dressing

Homemade Soup of the Day

made with market fresh local vegetables and herbs

Herb Stuffed Fresh Mushroom Caps

with a spicy sriracha mayo

Beer Battered Catch of the Day Taco

drizzled with a chipotle pepper lime cream

Arancini Risotto Cakes

pan fried with gorgonzola on honey balsamic reduction



From our Chargrill: Aged USDA Steaks

Steaks come with your choice of red wine reduction, rich fresh mushroom, peppercorn, mount gay rum BBQ, chimichurri salsa or garlic aioli sauce

New York Strip

7oz flame grilled prime corn fed steak, full bodied with a tender marbling

8oz Brazilian Picanha (Sirlion Cap) Steak

(chef's personal favourite cut)
char-grilled and skewered churrasco style done the traditional Brazilian way with a layer of fat left on for the juicy tenderness

Filet Mignon

7oz flame grilled delicately tender center cut steak, melt in the mouth texture

House Specialities

Jamaican Jerk Grilled Chicken

tender pepper spiced local chicken breast stuffed with ripe plantain banana

Portobello Mushroom Ravioli

on creamed fresh spinach with a tomato basil concasse

Char Grilled Filet Salmon

with thai yellow coconut curry sauce

St. Louis BBQ Pork Ribs

fine grained and flavourful center cut ribs glazed with sizzle's signature rum honey molasses bbq sauce

Panko Fried Tiger Prawns

with a sweet chili pineapple sauce

Prime Specialty Steaks & Shellfish

	BDS	USD
The One Pounder Angus Burger char-grilled 16oz beef patty with crispy onions, mushrooms, blue cheese, bacon and molasses glazed bun	39	19.50
Angus Ribeye 12oz of chargrilled succulent steak, well marbled for peak flavour	29	14.50
Caribbean Rock Lobster Tail 8oz of flame grilled to the peak of juiciness and basted with lemon garlic fresh herb butter	41	20.50
T-Bone 14oz of chargrilled prime quality steak, combining the rich flavour of a new york strip with the delicate tenderness of filet mignon	49	24.50
Surf and Turf 4oz of flame grilled prime filet mignon paired with caribbean ocean fresh rock lobster tail	56	28
Chateaubriand for Two 20oz classic thick cut prime beef filet, grilled to perfection with a peppercorn crust, carved at the table	100	50

Signature Sides

Baked Idaho Potato | Steakhouse Fries | Local Sweet Potato Fries | Bajan Seasoned Rice | Tossed Garden Salad

Italian Pesto Grilled Veggies | Fire Roasted Corn on the Cob | Cajun Spiced Ripe Plantains

Ranch House Desserts

Marbled Orange Cheesecake

with salted toffee popcorn and caramel sauce

Baileys Crème Brûlée

with mocha sauce and coffee cookie

White and Dark Chocolate Mousse Cake

on a red coral tuile biscuit

Classic Meringue Pavlova


with mixed berries and fresh whipped cream

Warm English Bread and Butter Pudding

with homemade soursop ice cream

Vanilla and Passion Fruit Panna Cotta

chilled in glass with nut granola crumble

 **Vegetarian** | Please advise your server if you have any food allergies or special dietary requirements.

Menu is in BDS dollars & subject to change. Prices include 10% VAT. Subject to 10% Service Charge & 2.5% PDL (Product Development Levy)