

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

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

HOUSE SPECIALITIES

**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

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

RESTAURANT SEASON

Special Menu



THREE
COURSES

\$130