



APPETIZERS

CAESAR SALAD (gfo) \$16
chargrilled romaine heart, bacon crisps, herb croutons, aged parmesan snow, Caesar dressing

PEAR & GORGONZOLA SALAD (gf, cn) \$18
Gorgonzola, caramelised pear, leaves, cranberries, walnuts, pear & white balsamic dressing

enjoy with a glass of Sauternes Carmes de Rieussec 2016 \$13

BURRATA (gf, cn) \$19
fresh Italian burrata, torched orange, lavender dressing, candied walnuts, cilantro seeds

TRUFFLE MUSHROOM PATE (v, gfo) \$18
local mushrooms, black truffle, Kalamata olive crumb, cornichons, toast (gfo)

BRESAOLA (gf) \$18
air-dried beef carpaccio, caperberries, aged parmesan, Mission fig gel, EXV olive oil

CRUDO & RAW

STEAK TARTARE (gfo) \$18
hand-carved Angus steak, garnish *Parisienne*, confit quail's egg yolk, grissini, 'smoke' dome

CEVICHE (gf, cc) \$23
local catch, passion fruit, scotch bonnet sorbet, guacamole, blush daikon, plantain chips

SEAFOOD APPETIZERS

SMOKED FISH PATE (gfo, cc) \$16
smoked red snapper, sour cream, capers, cilantro, guacamole, toast

LOBSTER BISQUE (gf, cc) \$16
lobster & brandy bisque, sauteed lobster bites, roasted tomato oil

SCALLOPS (gf) \$24
pan-seared Alaskan scallops, warm spiced apple velouté, apple julienne, chistorra crumb

SEAFOOD SALAD \$25 (gf)
a selection of delicately cooked & chilled seafood:
mussels, shrimp, Alaskan scallop, Spanish octopus, fennel, lemon olive oil dressing, capers, fresh herbs

SPANISH OCTOPUS (gf) \$27
chargrilled octopus, peri-peri sauce, crispy chickpeas, saffron aioli, Kalamata soil, squid ink cracker

ENTREES

RANCH & REEF (gf) \$65

Angus tenderloin (6oz), chargrilled Caribbean lobster tail (4oz),
grilled asparagus spears, Dauphinoise potato, choice of one steak sauce
add: extra lobster tail \$15, drawn butter \$3

WAGYU CHEESEBURGER (gfo) \$39

8oz Australian Wagyu patty, Cheddar, sticky onion jam, crispy bacon, burger sauce,
all-butter brioche bun, PLT, French fries
add: extra 8oz patty and Cheddar \$15

LAMB SHANK \$42

slow-braised New Zealand lamb shank, black stout and raisin sauce,
roasted pearl onions, buttered mash

PORK TOMAHAWK (gf) \$42

chargrilled pork tomahawk (18oz), miso-roasted napa cabbage,
cider & wholegrain mustard sauce, buttered mash

CHICKEN MARSALA (gfo) \$39

crispy chicken Milanese, cremini mushroom & Marsala wine sauce,
grilled parmesan polenta, mushroom garnish

MUSHROOM RISOTTO (v, gf) \$29

black oyster mushrooms, creamy porcini velouté, Parmigiano-Reggiano, balsamic glaze

FISH & SEAFOOD ENTREES

RED SNAPPER (gfo) \$39

pan-seared local red snapper fillet, PEI mussels, hand-rolled gnocchi (gfo),
Thai red curry coconut broth, crispy fried capers

SALMON (gf) \$36

fillet of roasted Nova Scotia salmon, chorizo & sun-blush tomato cream sauce,
butter beans, blistered cherry tomatoes, spinach

YELLOWFIN TUNA (gf) \$45

seared yellowfin tuna (sashimi-grade), Vietnamese coconut velouté, bok choy, edamame,
wild rice, cilantro & red onion relish

LOBSTER (gf) \$45

chargrilled lobster tails (x2 4oz), asparagus spears, French fries, bearnaise sauce, charred lemon
upgrade to: truffle parmesan French fries \$3

SEAFOOD PASTA & RISOTTO

SCALLOPS (gf) \$35

pan-seared Alaskan scallops, Champagne & 'bouillabaisse' risotto, black caviar

LOBSTER \$35

poached lobster tail (4oz), lobster bisque sauce, tear drop peppers, tomato oil, spaghetti pasta

SEAFOOD 'MISTO' \$35

sautéed shrimp, PEI mussels, wahoo, white wine & garlic cream sauce, tripoline pasta



Our steaks are chargrilled and served with either mash potato, regular or togarashi-spiced fries, plus your choice of sauce. All steaks are (gf). Upgrade to truffle parmesan fries \$3.

CLASSIC STEAKS

'CHURRASCO' SKEWERS (x2) 6oz \$39
tenderloin & NY strip mix

PICANHA (RUMP CAP) | BONE-OUT | 10oz \$45
USA Angus Choice

NEW YORK STRIP | BONE-OUT | 14oz \$49
New Zealand grass-fed Angus

TENDERLOIN CENTRE CUT | 8oz \$59
USA Angus Prime

RIB-EYE | BONE-OUT | 18oz \$69
New Zealand grass-fed Angus

'BUTCHER'S RESERVE' PRIME ANGUS STEAKS

T-BONE | BONE IN | 16oz \$65
COW-GIRL RIB EYE | BONE-IN | 16oz \$85
PORTERHOUSE | BONE-IN | 24oz \$89
TOMAHAWK | BONE-IN | 32oz \$125

SAUCES

mushroom (v, gf, cc)	\$6
green peppercorn (gf, cc)	\$6
chimichurri (ve, gf)	\$6
bearnaise (v, gf)	\$6

TOPPINGS

poached lobster tail (gf)	\$15
chargrilled shrimp (x5) (gf)	\$15
seared scallops (x2) (gf)	\$18
Gorgonzola crumble (gf)	\$5

FRIES & POTATO

fries regular or togarashi (ve, gfo)	\$6
truffle parmesan fries (veo, gfo)	\$9
whipped buttered mash (v, gf)	\$6
potato Dauphinoise (v, gf)	\$8

SKILLET MAC 'n' CHEESE

Cheddar (v)	\$8
Cheddar & truffled parmesan (v)	\$12
crispy bacon	\$12
poached lobster tail	\$23

VEGETABLES

sprouts, pancetta, sambal glaze (vo, gf)	\$10
broccolini, miso, almonds (ve, gf, cn)	\$10
asparagus, parmesan 'snow' (veo, gf)	\$10

SIDE SALADS

sauteed/steamed vegetables (ve, gf)	\$10
Caesar, crispy bacon, croutons (v, gfo)	\$10
Wedge, Gorgonzola, BLT (v, gf)	\$10

(v) = vegetarian, (vo) = vegetarian option, (ve) = vegan, (veo) = vegan option, (cn) = contains nuts, (gf) = gluten free, (gfo) = gluten free option available, (cc) = contains celery. Please advise your server of any dietary restrictions prior to ordering. All prices are in CI\$: 1 CI\$ = 1.25 US\$. A 16% gratuity charge will be added to all checks.