



## appetizers

### Grilled Garlic Ciabatta Bread

*with parmesan cheese crust and salsa piquante dip*

### Tartare of Avocado Pear and Blue Crab

*with crisp plantain and breadfruit chips*

### Chicken Wing Lollipops

*glazed with our special mount gay rum honey mango sauce*

### 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 Mahi Mahi Taco

*drizzled with a chipotle pepper lime cream*

## from our chargrill: aged usda steaks

*steaks come with your choice of red wine reduction, rich fresh mushroom, peppercorn, mount gay rum bbq or garlic aioli sauce*

### New York Strip

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

### Top Sirloin Picanha (chef's personal favourite cut)

*7oz flame grilled prime steak, cut from the sirloin cap, firm and juicy*

### Filet Mignon

*6oz flame grilled delicately tender center cut steak, melt in the mouth texture*

## prime specialty steaks & shellfish *(surcharge items)*

	BDS	USD
<b>Angus Ribeye</b> <i>12oz of chargrilled succulent steak, well marbled for peak flavour</i>	28	14
<b>Caribbean Rock Lobster Tail</b> <i>8oz of flame grilled to the peak of juiciness and basted with lemon garlic fresh herb butter</i>	40	20
<b>T-Bone</b> <i>14oz of chargrilled prime quality steak, combining the rich flavour of a new york strip with the delicate tenderness of filet mignon</i>	48	24
<b>Surf and Turf</b> <i>4oz of flame grilled prime filet mignon paired with caribbean ocean fresh rock lobster tail</i>	55	27.50
<b>Chateaubriand for Two</b> <i>20oz of classic thick cut prime beef filet, grilled to perfection with a peppercorn crust, carved at the table</i>	98	49
<b>Angus Beef Porterhouse</b> <i>simply the king of steaks. 32oz of deliciously well marbled and tender duo striploin and filet mignon on the bone</i>	125	62.50

## house specialties

### Jamaican Jerk Grilled Chicken

*tender pepper spiced local chicken breast stuffed with ripe plantain banana*

### Medley of Italian Pasta

*tossed in a fresh tomato pesto sauce with sautéed button mushrooms and shaved parmesan*

### Grilled Oistins Market Fresh Fish

*bajan seasoned and drizzled with lime butter*

### St. Louis BBQ Pork Ribs

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

## signature sides

*all entrées served with two signature sides of your choice*

**Baked Idaho Potato**

**Steakhouse Fries**

**Local Sweet Potato Fries**

**Bajan Seasoned Rice**

**Tossed Garden Salad**

**Italian Pesto Grilled Veggies**