

# *Steak House Grill* *&* *St. Lawrence Pizza Hut*

## *NEW YORK STYLE PIZZA*

SMALL 8" - \$22.00    MEDIUM 10" - \$ 31.25    LARGE 15" - \$ 40.50  
each garnish - \$3.00    each garnish - \$3.50    each garnish - \$4.00

### **GARNISHES**

Cheese	Mushrooms	Pineapple	Pepperoni	Fresh Tomato
Ham	Corn	Ground Beef	Olives	Onions
Salami	Bacon	Fresh Garlic	Fish/Chicken (\$8.50)	Sweet Pepper

### **HOUSE SPECIALS**

	SMALL	MEDIUM	LARGE
<b>VEGETARIAN</b> Onion, corn, pineapple, olives	\$ 32.50	\$ 44.00	\$ 54.50
<b>WHOPPER</b> Ground beef, pepperoni, onion, salami, sweet pepper	\$ 37.00	\$ 50.50	\$ 61.75
<b>HUT ECONO</b> Salami, onions, pineapple	\$ 29.00	\$ 40.50	\$ 50.50

**FRENCH BREAD PIZZA** (comes with one free garnish)    \$ 11.50

**PERSONAL PIZZA** (comes with one free garnish)    \$ 14.50

17.5% VAT already included

# STARTERS & SALADS

## SOUP OF THE DAY \$ 15

Today's delicious homemade soup

## FISH, CHICKEN OR BEEF JOUGETS \$ 19

Fried or Grilled, served with a Chef Dip

## JERKY STRIPS \$ 20

Slices of tender beef/chicken/fish marinated in jerk seasoning, sautéed and served in Chef's special jerk sauce

## FISH STRIPS \$ 25

Fish Fingers in local herbs served with spicy tartar

## COCO SHRIMP \$ 27.50

Fried in fresh coconut, served on a bed of lettuce and horse radish, in a pink cocktail sauce

## CAESAR SALAD \$ 25

With barbequed chicken breast  
(small) \$ 37 - (large) \$ 45

With grilled Shrimp \$ 55

SIDE CAESAR SALAD \$ 17

## GARDEN SALAD \$ 15.75

With barbequed chicken breast  
(small) \$ 29 - (large) \$ 42

With grilled Shrimp \$ 47

SIDE GARDEN SALAD \$ 12

17.5% VAT already included

## *PLATTERS, WRAPS & SANDWICHES*

**1/4 POUNDER PLATTER \$16.75**

\* With cheese \$ 20

\* With bacon & cheese \$ 23

**1/2 POUNDER PLATTER \$ 23**

\* With cheese \$ 26

\* With bacon & cheese \$ 30

**TERRA BURGER PLATTER \$ 32**

Grilled 1/2 pounder burger with bacon, cheese, onions, fries, cucumber, lettuce & tomato & Terra Sauce

**HOT DOG PLATTER \$ 13**

Add your favourite garnishes!

**CHICKEN BREAST PLATTER \$ 22**

Grilled/Barbequed/Cajun,

**SUBANDY SUBS \$ 22**

Grilled Fish, Chicken or Beef,  
with onions, lettuce, tomato, pickles and honey-mustard dressing,  
served on our homemade sub

**WRAPS \$ 25**

Grilled Fish, Chicken or Beef,  
wrapped with lettuce, onions, tomato, pickles & mozzarella

**ALL PLATTERS SERVED WITH FRIES**

## *SIDE DISHES*

**IDAHO POTATO \$ 8.75**

Sautéed or baked, served with garlic butter or sour cream

\* Add any topping (each \$ 3.00) \*

**PASTA \$ 11.00**

Penne/Fettuccini/Spaghetti (in olive oil)

**SAUTEED SIDES \$ 6.00**

Onions/Mushrooms/Tomatoes

**SAUCE (BBQ or Garlic) \$ 6.00**

**FRENCH FRIES / RICE / PEAS & RICE / GARLIC BREAD \$ 8.00**

## *LAND & SEA*

**SPICY CHICKEN IN THE HUT \$ 31.50**

1/4 fried chicken served with your choice of side

**BBQ CHICKEN & CHIPS \$ 33.00**

1/4 chicken marinated in our special BBQ sauce

**BG PINEAPPLE BBQ CHICKEN \$ 52.00**

Two grilled, boneless chicken breasts in a sweet pineapple sauce

**BABY BACK RIBS \$ 52.00**

Grilled to perfection, with our special House Sauce

**SATAYS \$ 43.00**

Strips of beef or chicken or fish, marinated in seasonings & sautéed with vegetables

**CATCH OF THE DAY \$ 41.00**

Blackened, grilled or fried

**FRIED FLYING FISH \$ 34.00**

Two Bajan flying fish, shallow fried

**SHRIMP — YOUR STYLE**

Deep-fried (served with spicy tartar) \$ 56.00

Alfredo, Garlic or Cajun (with onions & sweet peppers) \$ 65.00

All served with your choice of fries, baked potato, sautéed potato, rice or pasta

## *PASTA*

**CLASSIC LASAGNA \$ 32**

Served with garlic bread

**BOLOGNESE \$ 33**

Ground beef sautéed with fresh garlic  
in a zesty tomato sauce, on hot spaghetti

**PASTA PRIMAVERA \$ 36**

Penne topped with mozzarella and mixed vegetables in a light herb seasoning

**CHICKEN JOANNA \$ 42**

Two tender breasts of chicken lightly fried and topped with  
Mozzarella & Parmesan cheese, served with fettuccini

**CHICKEN PIZAZZ \$ 44**

Two boneless breasts of chicken grilled and served in tomato sauce with penne

**CHICKEN ALFREDO \$ 42**

Sautéed in cheese sauce and served on fettuccini

## STEAK HOUSE SIGNATURE DISHES

### BAJAN BOURGUIGNONNE \$ 43

Tender mignonettes of beef quickly seared with julienne vegetables, in the Chef's sweet relish and wine sauce

### CHOPPED STEAK ALFREDO \$ 44

Best quality beef sautéed and served in a cheese sauce

### TOURNEDOS (with fine herbs) \$ 63

Filets of beef tenderloin, blackened and grille

### STEAK KOJAK \$ 72

Steak char grilled to your request

### STEAK ST. LAWRENCE \$ 79

Steak char grilled to your request, served with sautéed onions

### STEAK A LA MAISON \$ 79

Grilled and served with a house tamarind steak sauce,

### STEAK WAIKIKI \$ 79

8 oz. Steak, char grilled and served with barbeque pineapple sauce

### STEAK AU POIVRE \$ 81

8 oz. steak Seasoned with black peppercorns, grilled & served on a green pepper corn sauce

### STEAK GARNI \$ 81

8 oz.char grilled & with sautéed onions, sweet peppers and mushrooms

(Please add \$12 to above for filet style steaks request)

### FILET MIGNON \$ 89

8 oz char grilled filet in a mushroom wine sauce

### LOBSTER EN SAUCE \$ 100

Boiled lobster tail in choice of garlic wine butter or alfredo sauce

### FISHERMAN'S PLATTER \$ 93

Shrimp, flying fish & Kingfish, pan seared & served with a spicy dip

### COMBO PLATTER ~ 8 OZ steak, served with:

\* Grilled chicken \$ 85

\* Barbeque ribs \$ 91

\* Lobster (4 oz) \$ 97

\* Lobster (8 oz) \$ 118

\* Cajun shrimp \$ 99

### ALL SERVED WITH ONE OF THE BELOW:

- Rice \* Fries \* Sautéed Potato \* Baked Potato \* Pasta \* Vegetables of the Day

# WINE SELECTION

## BUBBLES

FRANCE	* BOUVET BRUT BY TAITTINGER	\$ 88
ITALY	* BALLATORE ASTI SPUMANTE	\$ 64

## WHITE WINES

FRANCE	* CHARDONNAY - Bouchard Aine	\$ 65
CALIFORNIA	* CHARDONNAY - Stonecellars	\$ 65
NEW ZEALAND	* SAUVIGNON BLANC - Sanctuary	\$ 69
ITALY	* PINOT GRIGIO - Campagnola	\$ 69
CHILE	* CHARDONNAY '35 SOUTH' - Vina San Pedro	\$ 60
	* SAUVIGNON BLANC 'RESERVA' - Santa Carolina	\$ 65

## RED WINES

FRANCE	* BEAUJOLAIS VILLAGES - Louis Jadot	\$ 85
SPAIN	* RIOJA 'CRIANZA' - Conde de Valdemar	\$ 89
ITALY	* VALPOLICELLA - Campagnola	\$ 62
AUSTRALIA	* SHIRAZ-CABERNET - Penfolds Rawsons Retreat	\$ 78
CHILE	* MERLOT 'RESERVA' - Santa Carolina	\$ 65

## BLUSH WINE

CALIFORNIA	* WHITE ZINFANDEL - Beringer (GLASS \$ 15)	\$ 60
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## HOUSE WINE - WHITE

CHILE	* SAUVIGNON/SEMILLON 'VISTANA' - Santa Carolina (GLASS \$ 12)	\$ 48.5
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## RED WINE

CHILE	* CABERNET/MERLOT 'VISTANA' - Santa Carolina (GLASS \$ 12)	\$ 48.5
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Note:

(All the above prices are inclusive of 17.5% VAT)

