



THE BEACH HOUSE
CHRISTOPHE HARBOUR

BIG REDS AND BIG STEAKS
SATURDAY

\$45 PER PERSON

APPETIZERS

BLUE CHEESE AND APPLES

STARTERS

(choose one)

CAESAR SALAD

hearts of romaine served with parmesan cheese, croutons, and white anchovies

BEACH HOUSE TOSSED SALAD

mixed greens with rain forest tomatoes, pine nuts, and dates
with choice of balsamic vinaigrette, thousand island, or blue cheese dressing

SEAFOOD CHOWDER

local seafood with root vegetables and light curried cream

MAIN COURSES

(choose one)

served with choice of peppercorn sauce, béarnaise, or herb butter

ROASTED PRIME RIB OF BEEF

GRILLED FILET OF BEEF

GRILLED PORTERHOUSE STEAK

GRILLED THICK-CUT PORK T-BONE STEAK

ROASTED CHICKEN

GRILLED BLACKENED SWORDFISH

GRILLED LOBSTER

SIDES

SEA SALT BAKED POTATO

loaded with sour cream, cheddar cheese, bacon, and spring onions

CREAMED CALLALOO

served with christophene and candied pumpkin

DESSERTS

(choose one)

KEY LIME PIE

CHOCOLATE COOKIES

ROASTED BANANAS FOSTER

SUGGESTED WINES

by the glass \$8

SANTA RITA MEDULLA REAL CABERNET
SAUVIGNON, CHILE \$40

CHATEAU ST. MICHELLE MERLOT,
COLUMBIA VALLEY \$30

TRIVENTO GOLDEN RESERVE MALBEC,
ARGENTINA \$35

CHATEAU PE LA LATOUR, FRANCE \$40

ZONING CHIANTI, ITALY \$35

All prices quoted are in USD and exclude a 12% sales tax and 10% service charge

EXECUTIVE CHEF DAMIEN HEANEY