



raw & chilled

TUNA TARTARE* avocado, soy-lime dressing	28
JUMBO SHRIMP COCKTAIL cocktail sauce	24
FRESH SHUCKED OYSTERS* mignonette, cocktail sauce, lemon	half dozen 29, dozen 54

appetizers & salads

CRAB CAKE lemon aioli, fennel radish salad	29
DOUBLE CUT SMOKED BACON parsley, sherry, garlic, chimichurri	22
CHOPPED VEGETABLE SALAD feta cheese, oregano-mustard vinaigrette	20
CAESAR SALAD parmesan cheese, panko crumble	21
JUMBO SHRIMP COBB SALAD avocado, cheddar, pancetta, soft boiled egg	45
WEDGE SALAD blue cheese crumble, cherry tomato, bacon	23
BEET & PEAR SALAD golden beets, pear, candied pine nuts, blue cheese crumble	20



steak cuts*

our beef is USDA Prime and 100% Naturally Raised Black Angus

<u>CUT</u>	<u>WEIGHT</u>	<u>PRICE</u>
FILET MIGNON	7oz	57
FILET MIGNON	10oz	67
SKIRT STEAK	10oz	52
NEW YORK STRIP	16oz	59
RIBEYE	14oz	65
PORTERHOUSE for two	36oz	160
WAGYU COWBOY bone-in ribeye	15oz	110

sauces / select one

Red Wine ~ Béarnaise ~ Peppercorn
Horseradish ~ Chimichurri ~ Steak

surf options / top any item

Oscar Style / +32 ~ Grilled Shrimp (4) / +20

main courses

RACK OF LAMB parsley crust, chimichurri	55
BRAISED SHORT RIBS port wine	54
ROASTED CHICKEN dates, preserved lemon	35
SAUTÉED DOVER SOLE soy caper brown butter	72
ROASTED SALMON pineapple ginger salsa, rum glaze	40
BRANZINO grilled lettuces, citrus gastrique	38

sides

TRUFFLE MAC & CHEESE 15 ~ GRILLED ASPARAGUS local sea salt 15 ~ CREAMED SPINACH nutmeg 14
 ROASTED WILD MUSHROOMS garlic & thyme 15 ~ BAKED POTATO fully loaded 14 ~ ONION RINGS 13 ~ MASHED POTATO 13
 FRENCH FRIES cilantro mayonnaise 9 ~ JALAPEÑO MASHED POTATO 13 ~ SPICY BBQ CORN bacon 13

desserts

MINI DOUGHNUTS chocolate sauce, coffee ice cream	15
PEANUT BUTTER CHOCOLATE MOUSSE banana ice cream	15
CRÊPE SOUFFLÉ passion fruit sauce	15
COCONUT CHEESECAKE pineapple mango compote, coconut anglaise	15
ICE CREAM & SORBET three scoops	13
CHOCOLATE TART pistachio ice cream	13

chef de cuisine EDUARDO ESCOBAR ORBEA

front of house manager EMILE SIMMS

*The Ritz-Carlton, Turks & Caicos does not accept cash as a method of payment, kindly use credit or debit cards for all transactions.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If you have a food allergy please notify a manager, chef or server.