

# Grill Menu

SEPTEMBER 2017

## **SOUTH OF THE BORDER CHICKEN**

Grilled seasoned chicken breast with a flavorful fresh Guyanese fruit salsa. Served with two sides | \$3,295

## **ACHAR TROUT**

Atlantic trout stuffed with our local spicy mango achar | \$2,995

## **BLACKENED SNAPPER**

Grey Snapper Seasoned with garlic, onions and thyme, then lightly charred on the grill | \$3,295

## **BUTTERED COWBOY STEAK**

Triple AAA Rib-Eye Steak seasoned and grilled to your taste, finished with butter to melt into the meat, served with two sides and Chimichurri sauce | \$6,195

## **GLAZED B.B.Q. RIBS**

8 oz. racks of tender, signature ribs that nearly fall off the bone and seasoned with our secret mix of spices, herbs and brown sugar then cooked and glazed to perfection. Served with your choice of our in-house BBQ Sauce of Pineapple or orange and with two sides | \$4,495

## **GARLIC JUMBO PRAWNS**

Succulent, Atlantic caught jumbo prawns seasoned in spices and basted with a fragrant garlic sauce and a splash of lemon butter | \$5,495

## **PAPAYA & BACON STUFFED PORK CHOPS**

Thick premium imported pork chops stuffed with a papaya and caramelized bacon stuffing, then browned on the grill and finished in the oven with an herbal butter glaze. | \$3,695

## **SIDES**

Plantains or Seasoned Fries

Herbal Mashed Potatoes

Baked Stuffed Potatoes

Vegetable Fried Rice/Chowmein

Stir Fried Ginger Garlic Broccoli

Garlic Bread

Grilled Mixed Vegetables

**ALL PRICES ARE EXCLUSIVE OF VAT**

Wi-Fi: GCH-Guest | checkin01