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• BBQ Menu •

Build your own BBQ Menu (C\$37 pp)

Includes 2 starters, 2 sides, 1 sauce, and 1 dessert
Add your protein to create your family feast
Look at our Slider Menu for additional options

Starters (Choose 2)

Caesar salad, Arugula and Beetroot Salad
Local fresh Fish Ceviche, Beef Tartare and
Garlic Bread, Parmesan and Basil stuffed
Prawns, Beef Tonnato

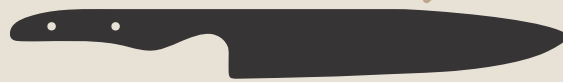
Sides (Choose 2)

Mac and Cheese, Rice and Beans, Stir
fried Rice (Filipino style), Mash Potato
Baked Potato, Mixed Vegetables

Sauce (Choose 1)

Mushroom sauce, Peppercorn sauce
Green Peppercorn sauce, Red wine demi
glaze, BBQ sauce

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PROTEIN

Beef

Bone in Ribeye	32 oz	CI\$ 110
Ribeye	16 oz	CI\$ 52
Striploin Steaks	16 oz	CI\$ 44
Skirt Steaks	16 oz	CI\$ 59
Whole Tenderloin	64 oz	CI\$ 320
Chateaubriand	32 oz	CI\$ 185
Beef Wellington	64 oz	CI\$ 340

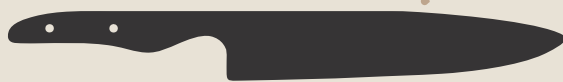
Lamb

Rack of Lamb	18 oz	CI\$ 55
Roasted Leg	48 oz	CI\$ 67

Pork

BBQ Baby Pork Ribs 6 bones		CI\$ 24
Bacon wrapped Pork Tenderloin	32 oz	CI\$ 44

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PROTEIN

Chicken

Half Chicken	CI\$ 21
(Jerk, Rosemary, BBQ seasoning)	
Herb roasted Whole Chicken	CI\$ 42
Jerk or BBQ Chicken Legs 16 oz	CI\$ 14

Fish

Local Mahi Mahi & Lemon/Butter Sauce	2 oz	CI\$ 6.40
Caribbean Red Snapper	2 oz	CI\$ 7.20
Local Wahoo	2 oz	CI\$ 7.20
Chilian Salmon	2 oz	CI\$ 7.00
Local Tuna	2 oz	CI\$ 14.50
Lobster Tail	4 oz	CI\$ 12.00
Tiger Shrimp	2 oz	CI\$ 7.00