



## THE FALLS STEAKHOUSE

### Menu

Address: 43 Canal Point Drive

Phone: (345) 945 4755

Cuisine: Steakhouse

## APPETIZERS

<b>Baked Brie</b> <input type="checkbox"/>	<b>CI\$14.95</b>
Wrapped in phyllo pastry, served with roasted garlic, roasted almonds and cranberry coulis	
<b>Escargot</b>	<b>CI\$12.95</b>
Baked in a white wine garlic sauce and served with toast points	
<b>Scallops &amp; Bacon</b>	<b>CI\$18.95</b>
Baked with béarnaise sauce and breadcrumbs	
<b>Spinach Phyllo Triangles</b> <input type="checkbox"/>	<b>CI\$12.95</b>
Spinach, feta, cottage cheese, cream cheese and banana peppers	
<b>Fried Calamari</b>	<b>CI\$14.95</b>
Served with a spicy mayo and a hint of citrus hot sauce	
<b>Shrimp cocktail</b>	<b>CI\$18.95</b>
Four jumbo shrimp served with housemade cocktail sauce	
<b>Pan-seared Goose Liver Foie Gras</b>	<b>CI\$24.95</b>
Served with caramalised orange and a honey and red wine reduction	

## SOUPS AND SALADS

Choice of dressing: blue cheese, honey mustard, blue cheese vinaigrette, raspberry vinaigrette, buttermilk ranch or house (hoisin, plum, soy ginger). Additional dressing CI\$2.50.

<b>Baked French Onion Soup</b>	<b>CI\$10.95</b>
Sweet caramelised onions simmered in a rich beef broth, topped with crouton and Swiss cheese	
<b>Lobster Bisque</b>	<b>CI\$10.95</b>
A delicious creamy soup with a simple lobster infused broth	

<b>Lobster Salad</b>	<b>CI\$15.95</b>
Orange wedges, cucumber, lettuce, spinach, cashews, tossed in a tarragon citrus dressing	
<b>Spinach Salad</b>	<b>CI\$12.95</b>
Topped with almonds, feta cheese, dried cranberries, sliced egg and warm bacon dressing	
<b>Fresh Mozzarella, Basil, Tomato</b> <input type="checkbox"/>	<b>CI\$12.95</b>
Drizzled with olive oil and balsamic vinegar	
<b>Caesar Salad</b>	<b>CI\$12.95</b>
Tossed in homemade dressing and topped with parmesan cheese	
<b>Wedge Salad</b> <input type="checkbox"/>	<b>CI\$12.95</b>
Served with blue cheese crumble, tomato and onion	
<b>Falls Garden Salad</b> <input type="checkbox"/>	<b>CI\$12.95</b>
Topped with apples and sunflower seeds	

## STEAK & ENTREES

All entrees include: your choice of 1 martini, highball or beer, 1 starch side; 1 vegetable side, and 1 steak sauce.

<b>Top Sirloin 12oz</b>	<b>CI\$32.95</b>
<b>Steak Dianne 12oz</b>	<b>CI\$36.95</b>
Brandy mushroom cream sauce	
<b>Filet Mignon 8oz</b>	<b>CI\$58.95</b>
12oz \$79.95	
<b>New York Strip 14oz</b>	<b>CI\$44.95</b>
TFS's second most popular steak - full bodied texture	
<b>Ribeye 12oz</b>	<b>CI\$49.95</b>
Marble, marble, marble! 18oz \$75.95	
<b>Surf &amp; Turf</b>	<b>MP</b>
Lobster and 12oz top sirloin	
<b>Rack of Lamb</b>	<b>CI\$49.95</b>
Served with a merlot reduction sauce	

<b>Pork Chop 16oz</b>	<b>CI\$32.95</b>
Served with housemade apple sauce	
<b>Prime Rib 10oz</b>	<b>CI\$45.95</b>
Available Sunday	
<b>Pork Babyback BBQ Ribs</b>	<b>CI\$36.95</b>
Available Friday and Saturday	
<b>Falls Chicken</b>	<b>CI\$29.95</b>
Topped with lobster, asparagus and mushroom sauce	
<b>Parmesan Dijon Crusted Chicken</b>	<b>CI\$29.95</b>
Garlic demi glaze	
<b>Herb Roasted Chicken</b>	<b>CI\$29.95</b>
Oven roasted breast of chicken, sherry wine sauce	
<b>Lobster Dinner</b>	<b>MP</b>
With drawn butter	
<b>Crispy Salmon</b>	<b>CI\$32.95</b>
Pan-fried salmon, lemon oregano oil	
<b>Seafood Pasta</b>	<b>CI\$29.95</b>
Shrimp, lobster, scallops and calamari with choice of marinara, tomato cream or Alfredo sauce (entrée sides not included)	
<b>Red Snapper</b>	<b>CI\$29.95</b>
Topped with a creamy velouté sauce and fried onions	
<b>Champagne Shrimp</b>	<b>CI\$38.95</b>
Six jumbo shrimps, sautéed and topped with champagne cream sauce	

Starch sides: Baked potato / garlic mashed potato / rice pilaf / french fries / linguine or penne pasta and choice of marinara sauce, alfredo sauce or tomato cream sauce.

Vegetable sides: Fresh green beans / seasonal vegetables

Steak sauce: Béarnaise / BBQ sauce / green peppercorn / Falls steak sauce / burgundy mushroom / horseradish cream. Additional sauce CI\$3.

## **VEGETARIAN ENTREES**

(Do not include entrée sides)

**Broccoli Tofu Stir-Fry**  v  Vegan **CI\$24.95**

Served with rice pilaf

**Crispy Penne Pasta**  v **CI\$22.95**

Topped with olives, tomatoes feta cheese and cashew nuts

**Seared Cauliflower Steak** **CI\$24.95**

With garlic mashed potatoes, green beans and cherry tomatoes, served with salsa verde

## ADDITIONAL SIDES

Substitution for an included side CI\$3.50

**Sweet Potato Fries** **CI\$6.95**

**Sweetcorn Bacon Mashed Potatoes** **CI\$6.95**

**Sautéed Onions** **CI\$6.95**

**Sautéed Mushrooms** **CI\$7.95**

**Sautéed Mushrooms & Onions** **CI\$7.95**

**Cheesy Garlic Bread** **CI\$8.95**

**Creamed Spinach** **CI\$8.95**

**Baked Mac 'n' Cheese** **CI\$8.95**

**Chipotle Cream Corn** **CI\$8.95**

**Asparagus with Hollandaise Sauce** **CI\$9.95**

**Broccoli Parmesan** **CI\$6.95**

## ADDITIONAL STEAK TOPPINGS

**Pan-Seared Foie Gras 2oz** **CI\$24.95**

**Blue Cheese Crumble or Parmesan Cheese Topping** **CI\$5.5**

**Oscar Topping** **CI\$12.95**

Lobster, asparagus béarnaise

**Lobster** **MP**

Add to any steak

**Four Jumbo Garlic Shrimp** **CI\$18.95**

Add to any steak

## MARTINIS

Included in the price of your Main Course: 1 Martini, Highball or Beer; 1 Starch side; 1 Veggie side; and 1 Steak  
Sauce (steak only)

**Martini of the Month** **CI\$9.95**

Ask your server

**Gin or Vodka Martini** **CI\$9.95**

Smirnoff / Gordon's

**Cherry Smash** **CI\$9.95**

Cherry brandy, orange Curacao, lemon juice and orange juice

**Sour Apple Martini** **CI\$9.95**

Vodka, green apple liqueur and sweet-n-sour

**Lychee Martini** **CI\$9.95**

Vodka, lychee liquor and fresh lemon squeeze

**Raspberry Cosmopolitan** **CI\$9.95**

Raspberry vodka, Triple Sec, cranberry juice and fresh lime

**Mandarin Breeze** **CI\$9.95**

Mandarin vodka, Triple Sec and grapefruit juice

**Malibu Rain** **CI\$9.95**

Vodka, Malibu, pineapple and mango juice

**Lemon Drop** **CI\$9.95**

Citron vodka, fresh lemon juice and sweet-n-sour

## WELL HIGHBALL

Included in the price of your Main Course: 1 Martini, Highball or Beer; 1 Starch side; 1 Veggie side; and 1 Steak  
Sauce (steak only)

<b>Smirnoff Vodka</b>	<b>CI\$8.5</b>
<b>Gordon's Gin</b>	<b>CI\$8.5</b>
<b>Jose Cuervo Tequila</b>	<b>CI\$8.5</b>
<b>Johnnie Walker Red Scotch</b>	<b>CI\$8.5</b>
<b>Bacardi White Rum</b>	<b>CI\$8.5</b>
<b>Appleton Gold Rum</b>	<b>CI\$8.5</b>
<b>C.C./Seagrams VO Whiskey</b>	<b>CI\$8.5</b>
<b>Jack Daniels Whiskey</b>	<b>CI\$8.5</b>

## **BEER**

Included in the price of your Main Course: 1 Martini, Highball or Beer; 1 Starch side; 1 Veggie side; and 1 Steak  
Sauce (steak only)

<b>Heineken</b>	<b>CI\$6.75</b>
<b>Amstel Light</b>	<b>CI\$6.75</b>
<b>Coors Light</b>	<b>CI\$6.75</b>
<b>Miller Light</b>	<b>CI\$6.75</b>
<b>Sam Adams Lager</b>	<b>CI\$6.75</b>
<b>Red Stripe</b>	<b>CI\$6.75</b>
<b>Corona</b>	<b>CI\$6.75</b>
<b>Bud Light</b>	<b>CI\$6.75</b>
<b>Stella Artois</b>	<b>CI\$6.75</b>
<b>Michelob Ultra</b>	<b>CI\$6.75</b>
<b>Caybrew (local)</b>	<b>CI\$6.75</b>

## CLASSIC COCKTAILS

### **Gin & Tonic**

**CI\$12.95**

Botanist, or Tanqueray 10 with Fever Tree tonic

### **Dark N' Stormy**

**CI\$12.95**

Goslings rum, bitters, fresh lime and ginger beer

### **Aperol Spritz**

**CI\$12.95**

Aperol, Prosecco, soda and orange slice

### **Moscow Mule**

**CI\$12.95**

Ketel One vodka, lime juice, Fever Tree ginger beer

### **Falls Manhattan**

**CI\$12.95**

Bulleit bourbon

### **Don Julio Blanco Margarita**

**CI\$12.95**

Up or on the rocks

Last updated: Wed 29 Jan, 2025