



THE FALLS STEAKHOUSE

Dinner Menu

Address: 43 Canal Point Drive

Phone: (345) 945 4755

Cuisine: Steakhouse

APPETIZERS

Baked Brie <input type="checkbox"/>	CI\$14.95
Wrapped in phyllo pastry, served with roasted garlic, roasted almonds and cranberry coulis	
Escargot	CI\$12.95
Baked in a white wine garlic sauce and served with toast points	
Scallops & Bacon	CI\$16.95
Baked with béarnaise sauce and breadcrumbs	
Spinach Phyllo Triangles <input type="checkbox"/>	CI\$12.95
Spinach, feta, cottage cheese, cream cheese and banana pepper	
Fried Calamari	CI\$12.95
Served with a spicy mayo and a hint of citrus hot sauce	
Shrimp cocktail	CI\$18.95
Four jumbo shrimp served with housemade cocktail sauce	
Pan-seared Goose Liver Foie Gras	CI\$24.95
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.

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

Lobster Salad	CI\$15.95
Orange wedges, cucumber, lettuce, spinach, cashews, tossed in a tarragon citrus dressing	
Spinach Salad	CI\$10.95
Topped with almonds, feta cheese, dried cranberries, sliced egg and warm bacon dressing	
Fresh Mozzarella, Basil, Tomato <input type="checkbox"/>	CI\$12.95
Drizzled with olive oil and balsamic vinegar	
Caesar Salad	CI\$10.95
Tossed in homemade dressing and topped with parmesan cheese	
Wedge Salad <input type="checkbox"/>	CI\$10.95
Served with blue cheese crumble, tomato and onion	
Falls Garden Salad <input type="checkbox"/>	CI\$10.95
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.

Top Sirloin 12oz	CI\$32.95
Steak Dianne 12oz	CI\$36.95
Brandy mushroom cream sauce	
Filet Mignon 8oz	CI\$54.95
12oz \$74.95	
New York Strip 14oz	CI\$44.95
TFS's second most popular steak - full bodied texture	
Ribeye 12oz	CI\$49.95
Marble, marble, marble! 18oz \$75.95	
Surf & Turf	MP
Lobster 12oz top sirloin	
Rack of Lamb	CI\$49.95
Served with a merlot reduction sauce	

Pork Chop 16oz	CI\$29.95
Served with housemade apple sauce	
Prime Rib 10oz	CI\$45.95
Available Sunday	
Pork Babyback BBQ Ribs	CI\$36.95
Available Friday and Saturday	
Falls Chicken	CI\$27.95
Topped with lobster, asparagus and mushroom sauce	
Parmesan Dijon Crusted Chicken	CI\$27.95
Garlic demi glaze	
Herb Roasted Chicken	CI\$27.95
Oven roasted breast of chicken, sherry wine sauce	
Lobster Dinner	MP
With drawn butter	
Crispy Salmon	CI\$32.95
Pan-fried salmon, lemon oregano oil	
Seafood Pasta	CI\$29.95
Shrimp, lobster, scallops and calamari with choice of marinara, tomato cream or Alfredo sauce (entrée sides not included)	
Red Snapper	CI\$29.95
Topped with a creamy velouté sauce and fried onions	
Champagne Shrimp	CI\$38.95
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)

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

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)

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

Last updated: Fri 22 Dec, 2023