



ROYAL GRILLE
STEAKHOUSE

*The Royal Grille Steak House is a place of elegance.
We aim to please and ensure total satisfaction to our guest.
We wish you a memorable evening with us.*

*From the beginning, the Royal Grille has built its
reputation on providing a great steakhouse experience. Our
chefs take pride in serving only all-natural Certified Angus
steaks that are carefully aged, and cooked to order.*

*The ribeye, also known as the Scotch filet (in Australia and
New Zealand), is a beef steak from the rib. When cut into
steaks, the ribeye is one of the most popular, juiciest, and
expensive steaks on the market. Meat from the rib section is
more tender and fattier (the meat is said to be "marbled")
than most other cuts of beef. This extra fat makes ribeye
steaks and roasts especially tender and flavorful and
well suited to dry heat cookery.*



ROYAL GRILLE
S T E A K H O U S E

Appetizers

PAN SEARED SEA SCALLOPS

with an apple cognac compote and a pinch of caviar
12

PISTACHIO AND PANKO CRUSTED GOAT CHEESE

served over Mediterranean vegetables and finished with a balsamic reduction
14

TUNA TARTAR

pepper crusted tuna tartar with a balsamic reduction and seaweed salad
14

ROASTED QUAIL

with sweet peppers stuffed with eggplant and cauliflower
12

Soups

CRÈME DE CRAB

*cream of yellow pepper scented with lemon grass and ginger, paired
with sautéed crab and red peppers*
12

FRENCH TRADITION

homemade french onion soup
12

Salads

ROYAL GRILLE CAESAR SALAD

a classic prepared tableside
10 (16 to share)

NEVIS SALAD

*Nevis lettuce, sautéed jumbo shrimp, smoked salmon and caramelized
walnuts in a balsamic vinaigrette*
12 (18 to share)

MIXED GREENS

with caramelized walnuts and gorgonzola cheese in a red wine vinaigrette
9

Our Steak Selection
All Steaks Are U.S.D.A. Choice

THE CENTER CUT

*fresh cut of filet mignon in a dark chocolate sauce
over pancetta spinach mashed potato and baby vegetables*
45

TWELVE OUNCE CHOICE

*choice of a 12 oz rib eye or 12 oz sirloin steak;
served with garlic fingerling potatoes and peppercorn glazed vegetables*
40

SURF AND TURF

*Caribbean spiny lobster and a center cut filet mignon in a red wine sauce,
with truffle potatoes and zucchini julienne*
55

VEAL FILET

with a red wine reduction over sweet mashed potato and sautéed spinach
40

FROM THE SEA

blackened Mahi Mahi with Soya beurre blanc, stir fry vegetables and jasmine rice
35

ROASTED RACK OF LAMB

with warm hummus and mole glazed vegetables
49

PAN SEARED CHICKEN

chicken breast with sautéed vegetables and potato soufflé in a buttery cream sauce
30

ACCOMPANIMENTS

Mixed Vegetables
5

Sautéed Mushrooms
5

Grilled Asparagus
5

Grilled Jumbo Shrimp
12

❧FIRST RATE ON THE STEAKS❧

Chimichurri Butter

3

Blue Cheese Butter

3

❧ CHEF'S SUGGESTION ❧

Pear Salad

Filet Mignon (8 oz center cut)

Royal Grille Chocolate Soufflé

65

❧Vegetarian Options❧

MOREL MUSHROOM AND RED PEPPER RISOTTO

with white truffle oil and parmesan cheese

25

EGGPLANT ROLLATINI

*eggplant rolled with stir fry vegetables placed on a bed of baby spinach
finished in a tomato basil sauce*

23

SPAGHETTI AGLI' OLIO

sautéed in olive oil, garlic and parsley

18

Royal Grille Manager

Rowan Sang

Sous Chef

Terrance Dasent

***Please no separate checks for parties of six (6) or more.
10% service charge & applicable tax will be added to your bill***

Please present all gift certificate to the hostess before dining.