



raw & chilled

JUMBO SHRIMP COCKTAIL cocktail sauce . . . . . 28
TUNA TARTARE\* (Sustainable Sourced) avocado, soy-lime dressing . . . . . 30
FRESH SHUCKED OYSTERS\*mignonette, cocktail sauce, lemon, fresh horseradish. . . . . half dozen 30, dozen 55

appetizers & salads

BEET & PEAR SALAD golden beets, pear, candied pine nuts, blue cheese crumble . . . . . 24
CHOPPED VEGETABLE SALAD feta cheese, oregano-mustard vinaigrette . . . . . 21
CAESAR SALAD parmesan cheese, panko crumble . . . . . 22
DOUBLE CUT SMOKED BACON parsley, sherry vinegar, garlic, chimichurri . . . . . 23
WEDGE SALAD blue cheese crumble, cherry tomato, bacon . . . . . 24
CRAB CAKE lemon aioli, fennel radish salad . . . . . 33



steak cuts\*

our beef is USDA Prime and 100% Naturally Raised Black Angus

Table with 3 columns: CUT, WEIGHT, PRICE. Rows include FILET MIGNON (7oz, 60), FILET MIGNON (10oz, 74), SKIRT STEAK (10oz, 58), NEW YORK STRIP (16oz, 69), RIBEYE BONE-LESS (14oz, 76), COWBOY bone-in-ribeye (22oz, 111), WAGYU STRIPLOIN new york strip (12oz, 116), PORTERHOUSE for two (36oz, 171)

sauces / select one

Red Wine ~ Béarnaise ~ Peppercorn
Horseradish ~ Chimichurri ~ Steak

surf options / top any item

Oscar Style / +33 ~ Grilled Shrimp (4) +\$21

steak temperture

Rare ~ Cool center with a bright red color, Medium Rare ~ Warm red center with a surrounding pink hue, Medium ~ Pink center gradually turning brown toward the edges
Medium Well ~ Mostly brown with a slight hint of pink in the center, Well Done ~ Fully cooked through with no pink, brown/gray throughout

main courses

ROASTED CHICKEN dates, preserved lemon . . . . . 38
BRANZINO grilled lettuces, citrus gastrique . . . . . 43
ROASTED SALMON pineapple ginger salsa, rum glaze . . . . . 46
BRAISED SHORT RIBS port wine . . . . . 60
RACK OF LAMB parsley, pinenuts crust, chimichurri . . . . . 59
SAUTÉED DOVER SOLE (sustainable sourced) soy caper brown butter . . . . . 77

sides

TRUFFLE MAC & CHEESE 18 ~ GRILLED ASPARAGUS local sea salt 17 ~ CREAMED SPINACH nutmeg 15
ROASTED WILD MUSHROOMS garlic & thyme 16 ~ BAKED POTATO fully loaded 15 ~ ONION RINGS 14 ~ MASHED POTATO 16
FRENCH FRIES cilantro mayonnaise 12 ~ JALAPEÑO MASHED POTATO 16 ~ SPICY BBQ CORN bacon 15

desserts

ICE CREAM & SORBET three scoops . . . . . 14
BROWN BUTTER PROFITEROLES vanilla gelato, chocolate sauce, cream chantilly . . . . . 16
MINI DOUGHNUTS chocolate sauce, coffee ice cream . . . . . 16
PEANUT BUTTER CHOCOLATE MOUSSE banana ice cream . . . . . 16
CRÊPE SOUFFLE passion fruit sauce . . . . . 16
COCONUT CHEESECAKE pineapple mango compote, coconut anglaise . . . . . 16

Sous Chef REQUELLE DE WEEVER

front of house manager EMILE SIMMS

The Ritz-Carlton cannot guarantee that products are allergen-free or have been produced in an allergen-free environment. If you have any concerns regarding food allergies, please alert your server prior to ordering.

The Ritz-Carlton, Turks & Caicos does not accept cash as a method of payment, kindly use credit or debit cards for all transactions, Government taxes & services levied; 12% value added tax, plus 10% service charge (distributed in full to all Ladies and Gentlemen)

Located at The Ritz-Carlton, Turks & Caicos | Grace Bay Road, Providenciales Turks and Caicos Islands TKCA 1ZZ | Telephone Number: +1 649.339.2222