



## THE FALLS STEAKHOUSE

### Menu

**Address:** 43 Canal Point Drive

**Phone:** (345) 945 4755

**Cuisine:** Steak & Fine Wines

## APPETIZERS

<b>Baked Brie</b> <span>V</span>	<b>CI\$16.95</b>
Wrapped in phyllo pastry, served with roasted garlic, roasted almonds and cranberry coulis	
<b>Escargot</b>	<b>CI\$14.95</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> <span>V</span>	<b>CI\$14.95</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\$3

<b>Baked French Onion Soup</b>	<b>CI\$12.95</b>
Sweet caramelised onions simmered in a rich beef broth, topped with crouton and Swiss cheese	
<b>Lobster Bisque</b>	<b>CI\$12.95</b>
A delicious creamy soup with a simple lobster infused broth	

<b>Lobster Salad</b>	<b>CI\$16.95</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> <span>v</span>	<b>CI\$14.95</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> <span>v</span>	<b>CI\$12.95</b>
Served with blue cheese crumble, tomato and onion	
<b>Falls Garden Salad</b> <span>v</span>	<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\$36.95</b>
<b>Steak Dianne 12oz</b>	<b>CI\$38.95</b>
Brandy mushroom cream sauce	
<b>Filet Mignon 8oz</b>	<b>CI\$59.95</b>
12oz \$79.95	
<b>New York Strip 14oz</b>	<b>CI\$54.95</b>
TFS's second most popular steak - full bodied texture	
<b>Ribeye 12oz</b>	<b>CI\$54.95</b>
18oz \$79.95	
<b>Surf &amp; Turf</b>	<b>MP</b>
Lobster and 12oz top sirloin	
<b>Rack of Lamb</b>	<b>CI\$56.95</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\$48.95</b>
Available Sunday	
<b>Pork Babyback BBQ Ribs</b>	<b>CI\$38.95</b>
Available Friday and Saturday	
<b>Falls Chicken</b>	<b>CI\$32.95</b>
Topped with lobster, asparagus and mushroom sauce	
<b>Parmesan Dijon Crusted Chicken</b>	<b>CI\$32.95</b>
Garlic demi glaze	
<b>Herb Roasted Chicken</b>	<b>CI\$32.95</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\$34.95</b>
Pan-fried salmon, lemon oregano oil	
<b>Seafood Pasta</b>	<b>CI\$34.95</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\$34.95</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

**Veggie Penne Pasta** v **CI\$24.95**

Mix of spring greens in a brandy cream sauce

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

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

## ADDITIONAL SIDES

Substitution for an included side CI\$4.50

**Sweet Potato Fries** **CI\$7.95**

**Sweetcorn Bacon Mashed Potatoes** **CI\$7.95**

**Sautéed Onions** **CI\$7.95**

**Sautéed Mushrooms** **CI\$7.95**

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

**Cheesy Garlic Bread** **CI\$9.95**

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

**Baked Mac 'n' Cheese** **CI\$9.95**

**Chipotle Cream Corn** **CI\$9.95**

**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**

<b>Oscar Topping</b>	<b>CI\$14.95</b>
Lobster, asparagus béarnaise	
<b>Lobster</b>	<b>MP</b>
Add to any steak	
<b>Four Jumbo Garlic Shrimp</b>	<b>CI\$19.95</b>
Add to any steak	

Last updated: Mon 22 Dec, 2025