



## SOUPS N' STARTERS

SHRIMP COCKTAIL — PLUMP, SUCCULENT SHRIMP W/ISLAND COCKTAIL SAUCE	\$13
BAKED ONION SOUP — RICH, DARK, AND INVITING, TOPPED WITH AGED CHEESE	7
COLORADO CHOWDER — CHUNKS OF PRIME RIBS IN A RICH BROTH	7
CARIBBEAN BLACKENED CONCH — FRESH CONCH, SEARED AND SPICED	11
NASSAU STYLE CRABCAKES — LIGHT, FRESH, WITH LOCAL SPICE - NEVER FRIED	14

### PERFECT FOR ONE, EASY TO SHARE!

PRIME RIB TAQUITOS — SHREDDED RIBMEAT AND CHEESES IN CORN TORTILLAS	\$13
JERK BATTERED STEAKHOUSE ONION RINGS — SLAB CUT, CRISP AND SPICY	9
STONE CRAB CLAWS — HARVESTED FROM OUR LOCAL WATERS	14
CONCH & GROUPER CEVICHE — LIGHTLY MARINATED, ALWAYS FRESH	12
SEAFOOD COCKTAIL — STONE CRAB, SHRIMP, AND SEAFOOD/CONCH CEVICHE	17
JERKED CHICKEN STRIPS — SPICED AND CRISPY	10

## SALADS

JUNKYARD SALAD — A SIGNATURE SALAD, TOSSED TABLESIDE MIXED LETTUCES, FETA, CARROT, CUCUMBER, TOMATO, OLIVES, EGG, FRIED ONION AND CAPERS IN A ZESTY PARMESAN DRESSING!	\$8
CAESAR SALAD — THE CLASSIC; TOSSED TABLESIDE	8
WEDGE OF ICEBERG — CRUMBLD BLUE CHEESE, BACON, HERBED VINAIGRETTE	7
BEEFSTEAK TOMATO & MOZZARELLA — BALSAMIC VINEGAR, VIRGIN OIL	8

## SIDES

COCONUT PEAS N' RICE — A LIGHTER VERSION, TROPICAL AND FRESH	\$6
BAKED POTATO — CRISP SHELL, SMOOTH CENTER	6
CREAMED FRESH SPINACH — FRESH BABY SPINACH, SEARED TO ORDER	6
RUMRUNNER MUSHROOMS — SAUTÉED BABY BELLAS, FLAMBÉED IN LOCAL RUM	8
BROCCOLI OR ASPARAGUS W/HOLLANDAISE — STEAMED TO ORDER	7
BAHAMAS MAC N' CHEESE — A SAVORY VERSION, CHEESY GOODNESS	6
ROASTED GARLIC MASH — SILKY SMOOTH, FRESH POTATOES	7
CLASSIC STEAK FRIES — FOR THE TRADITIONAL STEAK EATER	8
JERK BATTERED STEAKHOUSE ONION RINGS — SLAB CUT, CRISP AND SPICY	9

## DESSERTS

APPLE PIE — HOUSEMADE; SERVED WARM WITH A SCOOP OF VANILLA ICE CREAM	\$8
CHEESECAKE — A LOCAL VERSION, TOPPED WITH GLAZED TROPICAL FRUITS	8
MOLTEN CHOCOLATE CAKE — WITH GOOEY RARE CENTER, RASPBERRY SAUCE	9
CAY LIME PIE — THE CLASSIC DESSERT, ACCENTED WITH LOCAL LIMES	9
ICE CREAM/SORBET — VANILLA, CHOCOLATE, RUM RAISIN; RASPBERRY OR LEMON SORBET	
SERVING - THREE SCOOPS, WITH RASPBERRY OR CHOCOLATE SAUCE	8
SCOOP - THE PERFECT ACCOMPANIMENT TO CAKE OR PIE!	3

## STEAKHOUSE SELECTIONS

USDA BEEF, BROUGHT IN ESPECIALLY FOR THE CRYSTAL PALACE

### THE CENTER CUTS ...

PETITE FILET - SMALL IN SIZE, RICH IN FLAVOR	6OZ	\$28
FILET MIGNON - THE FULL SIZED VERSION	10OZ	38
BONE-IN FILET - THE ULTIMATE - NOTHING BETTER!	14OZ	54
NY SIRLOIN - KNIGHTED FOR ITS QUALITY	12OZ	36
THE RIB EYE - A STEAK LOVER'S FAVORITE	12OZ	42
CHICKEN BREAST - GRILLED SKIN ON FOR TENDERNESS	8OZ	26
PORTERHOUSE - A CENTER CUT T-BONE	24OZ	65
DOUBLE PORTERHOUSE - CARVED AT TABLE - HUNGRY?	48OZ	102

### AND MORE ... ADD A SAUCE OR STYLE ...

BRANDY PEPPERCORN JUS

TRUFFLED HERB BUTTER

GOOMBAY CURRY CHUTNEY

HOT CREOLE SAUCE

CAJUN BLACKENED

AU POIVRE

### ADD SOME SURF TO YOUR SIZZLE ...

PUT A LITTLE ISLAND IN YOUR DINNER ... ADD ONE TO YOUR STEAKHOUSE SELECTION

SUGARCANE SHRIMP OR AHI TUNA SKEWER	\$16
LOCAL BAHAMAS LOBSTER – PETITE TAIL	22

### PRIME RIBS OF BEEF

GAMBLER'S CUT	10OZ	\$33
PLAYER'S CUT	14OZ	46
HIGH ROLLER'S CUT	18OZ	59

### SPECIAL ENTREES

BAHAMAS LOBSTER – TWIN TAILS	\$44
TWO PETITE TAILS, BROILED, SERVED WITH DRAWN BUTTER	
SKEWERED – SUGARCANE SHRIMP AND/OR AHI TUNA	32
ANY TWO OF OUR GRILLED SUCCULENT KEBABS	
NASSAU STYLE CRABCAKES	38
A FULL SIZED PORTION OF OUR CREAMY FRESH CRABCAKES	
CLASSIC SURF & TURF	60
LARGE FILET AND LOCAL LOBSTER TAIL - NEVER OUT OF STYLE	
BLACKENED OR PAN FRIED NASSAU GROUPER	32
THE LOCAL'S FAVORITE FISH, FRESH COOKED AND CRISP	
SOAKED ABACO RIBS	28
SLOW COOKED LIKE ON THE OUT ISLANDS; DEY HAVE LOTS OF TIME OUT 'DERE	
RACK OF LAMB	48
MARINATED IN A LOCAL MIX, A LITTLE SWEET, A LITTLE SPICE - GRILLED TO YOUR LIKING	