

ENTREES



Curry Goat

Tender pieces of goat are slowly simmered in aromatic blend, garlic, thyme, onion, hot pepper and curry powder.

BBQ Pork Ribs

Our ribs is so flavourful and tender, takes a long time to slow cook, but the results are beyond finger licking good.

BBQ Chicken

Slow cook on a charcoal grilled then basted with Tricnic Bbq sauce.

Lamb Chop

Lamb chop, Served with brown sugar mint glaze.

Steaks

Strip Loin, Rib Eye, Top Sirloin, Filet Mignon and Bone-In Rib Eye.

Roast Beef

We start by generously rubbing our beef with our special dry rub it then roast for up to 2 hours.

SURF & TURF

Steak & Shrimp

Our surf & turf meld together perfect flavour of land and sea 6 oz filet mignon top with our tender garlic shrimp.

Steak & Lobster

7 oz top sirloin top with tender lobster tail brushed with lemon garlic butter.

