



## GRAND OLD HOUSE

# Dinner Menu

Address: 648 South Church Street

Phone: (345) 949 9333

Cuisine: European & New World

## APPETIZERS

<b>Mushroom Ravioli</b> <input type="checkbox"/>	<b>CI\$20</b>
Porcini mushroom jus, port wine reduction, truffle oil	
<b>Conch Fritters</b>	<b>CI\$18</b>
Beer battered, key lime aioli, smoked pepper puree	
<b>Braised Local Goat</b>	<b>CI\$18</b>
Herb crusted, season pepper puree, pickled pumpkin	
<b>Lobster Bisque</b>	<b>CI\$16</b>
Croutons, creme fraiche, chive oil	
<b>Salmon &amp; Scallops Carpaccio</b>	<b>CI\$26</b>
Pink peppercorn – lemon dressing, jalapeño -mango onions, frisee lettuce	
<b>Poached Lobster Salad</b>	<b>CI\$23</b>
Cured mango purée, horseradish cream, cherry tomato, avocado	
<b>Foie Gras</b>	<b>CI\$36</b>
Pan seared, brioche, apple compote, pistachio cream, Bing cherries	
<b>GOH Salad</b>	<b>CI\$17.5</b>
Spinach, mesclun lettuce, asparagus, chickpea, cherry tomato, avocado, artichoke hearts, pomegranate vinaigrette	
<b>Crab Cake</b>	<b>CI\$24</b>
Chipotle aioli, crunchy slaw, papaya chutney	
<b>Hamachi Crudo</b>	<b>CI\$25</b>
Yuzu dressing, fried jalapeno, wakame-cucumber salad, edamame	
<b>Whisky Spiked Maple Bacon</b>	<b>CI\$18</b>
Melted brie crouton, jalapeno-pineapple jam, pickled Spanish onions	

**Arugula Salad** **CI\$18.5**

Candied nuts, strawberry, heritage beets, pickled onions, bacon dust, goat cheese, spicy croutons, honey-balsamic dressing

## SEA

**Catch of the Day** **CI\$43**

Lightly blackened, Cayman style sauce, black-eye peas plantain relish, vegetables mashed potatoes

**Seafood Curry** **CI\$48**

Lobster, shrimp, mussels, fresh fish, coconut, papadum, raita, mango chutney, savoury rice, curry sauce

**Grouper** **CI\$48**

Crabmeat crusted, saffron-lemongrass sauce, plantain salad, potato-vegetable cake

**King Salmon** **CI\$39**

Garlic-honey- soy baked, miso dip, sauteed greens, savory rice

**Seafood Pasta** **CI\$44**

Linguini, shrimp, lobster, clams, scallops, saffron sauce, spinach, cherry tomato, fresh basil

## LAND

**Lamb** **CI\$49**

Rack, roasted garlic creamed potatoes, green minted peas, grilled eggplant root vegetables

**Beef Stir Fry** **MP**

Crunchy vegetables, ginger teriyaki sauce, jasmine rice

**Chateaubriand (for two)** **CI\$98**

Center cut of beef tenderloin, flambéed and served table side potato gratin, green asparagus, roast vegetables, red wine jus , sauce bearnaise

**Risotto** **CI\$34**

Pumpkin, tempura asparagus, grilled mushrooms, tomato confit, parmesan cheese

**Chicken** **CI\$38**

Baked breast, tomato-olive fondue, fingerling potatoes, roasted vegetables, tampered bok choy

## DESSERTS

<b>Coconut</b>	<b>CI\$14.5</b>
Dark chocolate, coconut mousse & panna cotta, mango foam	
<b>Apple</b>	<b>CI\$13.5</b>
Warm apple custard tart, rum anglaise	
<b>Chocolates</b>	<b>CI\$13.5</b>
Selection of homemade chocolates, fresh berries	
<b>Pistachio</b>	<b>CI\$16.5</b>
Phyllo pastry, sponge, custard, gelato & crumbles	
<b>White Chocolate</b>	<b>CI\$15</b>
White chocolate mousse, raspberry, passion fruit coulis, macaroon	
<b>Lime</b>	<b>CI\$15.5</b>
Lime shell crust, lime mousse & compote, glazed pineapples	
<b>Brownie</b>	<b>CI\$14.5</b>
Espresso custard, chocolate ganache, vanilla ice cream, berries	
<b>Cheese Selection for 2</b>	<b>CI\$36</b>
International selection, nuts, grapes, crackers, spicy fruit jelly, honeycomb	

Last updated: Mon 03 Feb, 2025