



GRAND OLD HOUSE

Dinner Menu

Address: 648 South Church Street

Phone: (345) 949 9333

Cuisine: European & New World

APPETIZERS

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

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

Last updated: Mon 03 Feb, 2025