



## GRAND OLD HOUSE

### Dinner Menu

Address: 648 South Church Street

Phone: (345) 814-0163

Cuisine: European and New World

## APPETIZERS

<b>PUMPKIN SOUP</b> <span>v</span> <span>Vegan</span>	<b>CI\$12</b>
coconut milk, pumpkin seeds, spiced croutons	
<b>GOH SALAD</b> <span>v</span> <span>GF</span>	<b>CI\$15.50</b>
arugula, red onion, chickpeas, tomatoes, lemon dressing, shaved parmesan cheese	
<b>SPINACH SALAD</b>	<b>CI\$15.50</b>
strawberries, seaweed, cherry tomatoes, candied pecan nuts, crispy bacon dust, sesame dressing	
<b>CAPRESE SALAD</b> <span>v</span>	<b>CI\$14.50</b>
heirloom tomatoes, arugula salad, aged balsamic reduction, pesto sauce	
<b>TUNA TARTARE</b>	<b>CI\$16.50</b>
fresh ginger, sesame, teriyaki sauce, lemon oil, tortilla chips, seaweed salad	
<b>LOBSTER CAKE</b>	<b>CI\$17</b>
mixed pickled vegetable, seasoning pepper aioli	
<b>CONCH FRITTERS</b>	<b>CI\$14.50</b>
beer battered, local mango salad, jerk aioli	
<b>MUSHROOM RAVIOLI</b>	<b>CI\$16.50</b>
cognac, mushroom, garlic, sage, truffle oil, asiago cheese	
<b>BEEF SHORT RIBS</b>	<b>CI\$16</b>
brie cheese, caramelized shallots, braised callaloo, pickled strawberry dressing	

## ENTRÉES FROM THE SEA

<b>CONCH STEW</b>	<b>CI\$34</b>
braised, lemongrass rice, scotch bonnet, plantain, sweet peppers, coconut jus	

<b>WAHOO</b>	<b>CI\$38</b>
applewood bacon wrapped local wahoo, shrimp risotto, vegetables, coconut & pineapple beurre blanc	
<b>SALMON</b>	<b>CI\$39</b>
baked atlantic salmon, gnocchi, carrots, eggplant, peppers, thai curry sauce	
<b>SEAFOOD CURRY</b>	<b>CI\$39</b>
lobster, shrimp, mussels, catch of the day, savory rice, mango chutney, curry oil, papadam	
<b>CATCH of THE DAY</b>	<b>CI\$39</b>
blackened – grilled – pan fried mashed potatoes, vegetables, plantain-white bean compote, white wine, or Cayman style sauce	
<b>LOBSTER THERMIDOR</b>	<b>CI\$43</b>
pan roasted caribbean lobster, potato gratin, scallions, creamy chardonnay	
<b>STIR FRY</b>	
beef or black tiger shrimp jasmine rice, vegetables, ginger teriyaki sauce	

## ENTRÉES FROM LAND

<b>CHICKEN CORDON BLEU</b>	<b>CI\$34</b>
truffle mashed potato, swiss cheese, black forest ham, vegetables, creamy bell pepper sauce	
<b>WIENER SCHNITZEL</b>	<b>CI\$36</b>
breaded veal scaloppini's, parsley potatoes, cucumber salad	
<b>NY STEAK</b>	<b>CI\$42</b>
shitake mushroom risotto, grilled vegetables, peppercorn sauce	
<b>CHATEUBRIAND</b>	<b>CI\$92</b>
flambeed and served table side, served with scalloped potatoes, bacon wrapped asparagus, roasted vegetables, red wine jus	
<b>RACK OF LAMB</b>	<b>CI\$44</b>
scalloped potatoes, roasted vegetables, ginger chili emulsion	

## DESSERTS

<b>Banana Sticky Toffee Pudding</b>	<b>CI\$14.50</b>
vanilla ice cream, sticky toffee sauce, lemon chantilly cream	
<b>Millionair Chocolate Tart</b>	<b>CI\$15.50</b>
caramel, chocolate sorbet, chocolate sponge, chocolate disk, gold leaf	
<b>Red Velvet Chocolate Lava Cake</b>	<b>CI\$15</b>
vanilla ice cream, raspberry coulis, vanilla sauce	
<b>Blueberry Panacotta</b>	<b>CI\$13.50</b>
heavy cream, milk, white chocolate, blueberry puree	
<b>Peanut Semifreddo</b>	<b>CI\$14.50</b>
chocolate macaron, hot fudge, candied peanuts, Chantilly cream	
<b>Passionfruit Cheese Cake</b>	<b>CI\$14.50</b>
caramelized grapefruit, lime, chantilly cream	
<b>Lemon Tart</b>	<b>CI\$13.50</b>
raspberry crème patisserie, lemon curd, merengue, macaroons	
<b>Glutenfree Dessert Variation</b>	<b>CI\$13.50</b>
pistachio macaron, chocolate truffle, chickpeas brownies, raspberry ice cream	
<b>Cheese Board</b>	<b>CI\$24</b>
chef's selection	

Last updated: Thu 09 Dec, 2021