



GRAND OLD HOUSE

Dinner Menu

Address: 648 South Church Street

Phone: (345) 814-0163

Cuisine: European and New World

APPETIZERS

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

ENTRÉES FROM THE SEA

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

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

ENTRÉES FROM LAND

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

DESSERTS

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

Last updated: Thu 09 Dec, 2021