



**STEAK SOCIAL**

## **Dinner Menu**

**Address:** Caribbean Plaza

**Phone:** (345) 333 2333

**Cuisine:** Modern Steakhouse

**Delivery terms:** Free delivery from West Bay to South Sound. Last delivery 8.30pm.

**Delivery times:** Mon-Sun 5pm-9pm

### **THE GREENS**

<b>Burrata Cheese &amp; Tomato</b>	<b>CI\$15</b>
Truffle burrata cheese, seasonal tomatoes, basil, Parmesan chip, arugula, oil and vinegar	
<b>Social Caesar</b>	<b>CI\$12</b>
Romaine, kale, social bacon, sourdough croutons, lemon, parmesan, peppercorn dressing	
<b>Kale &amp; Beet</b>	<b>CI\$13</b>
Red cabbage, spicy sunflower seeds, crispy goat cheese, raspberry vinaigrette	
<b>The Wedge</b>	<b>CI\$11</b>
Iceberg, blue cheese crumble, Social bacon, avocado, cherry tomato, gorgonzola dressing	

### **APPETIZERS**

<b>Tuna Tartare</b>	<b>CI\$19</b>
Avocado, sweet truffle sauce, fried garlic, chips	
<b>Social Crab Cake</b>	<b>CI\$21</b>
Yuzu aioli, roasted corn and Social bacon hash	
<b>Escargots</b>	<b>CI\$16</b>
Garlic confit, new potatoes, brandy, butter, parsley, toast	
<b>Shrimp Cocktail</b>	<b>CI\$18</b>
Red wild shrimp, guacamole, citrus aioli, cocktail sauce, lemon	
<b>Oysters</b>	<b>MP</b>
Horseradish, red wine mignonette, lemon	

<b>Fish Chowder</b>	<b>CI\$9</b>
Local catch, Cayman rum, sherry, tomato, herbs	
<b>Lobster Bisque</b>	<b>CI\$11</b>
Caribbean Lobster, coconut, tomato, tarragon	
<b>Beef Carpaccio</b>	<b>CI\$16</b>
Thin sliced beef, horseradish aioli, pickled onions, parmesan shavings, greens	

## FISH & SEAFOOD

<b>Tuna Steak</b>	<b>CI\$32</b>
Wasabi mash, broccoli, soy glaze, ginger aioli	
<b>Sea Bass</b>	<b>CI\$40</b>
Mediterranean bass, new potatoes, cherry tomatoes, clams, white wine broth, herbs	
<b>Grilled Salmon</b>	<b>CI\$29</b>
Charred with sweet peas, potatoes, dill cream sauce and salmon roe	
<b>Lobster &amp; Shrimp Risotto</b>	<b>CI\$34</b>
Grilled lobster tail and shrimp, tomato-basil risotto, parmesan	

## THE STEAKS

All Certified Angus Beef Steaks are prepared with their house spice blend and include 1 side and 1 sauce of choice

<b>Tenderloin 8oz</b>	<b>CI\$46</b>
<b>Ribeye 14oz</b>	<b>CI\$45</b>
<b>Skirt Steak 10oz</b>	<b>CI\$39</b>
<b>New York Strip 16oz</b>	<b>CI\$44</b>
<b>Porterhouse for 2</b>	<b>CI\$99</b>
<b>Dry Aged Selection</b>	<b>MP</b>
Market Price	
<b>Tomahawk on Request</b>	<b>MP</b>
Market Price	

## MORE THAN STEAK

<b>Rack of Lamb 16oz</b>	<b>CI\$43</b>
<b>Wagyu Selection</b>	<b>MP</b>
Market Price	
<b>Gnocchi</b>	<b>CI\$23</b>
Housemade spinach gnocchi, Certified Angus Beef chuck ragout, thyme, parmesan, herbs	
<b>Social Burger</b>	<b>CI\$18</b>
Certified Angus Beef 8oz short rib patty, Social bacon, chipotle-lime aioli, avocado, cheddar, brioche, fries	

## SIDES

<b>Social Fries</b>	<b>CI\$7</b>
Truffle, parmesan	
<b>Grilled Asparagus</b>	<b>CI\$7</b>
Bearnaise sauce	
<b>Mixed Mushrooms</b>	<b>CI\$7</b>
Garlic butter	
<b>Baked Potato</b>	<b>CI\$7</b>
Bacon, cheddar, sour cream	
<b>Spinach</b>	<b>CI\$7</b>
Cream or sauteed	
<b>Avocado Fries</b>	<b>CI\$7</b>
Chipotle-lime aioli	
<b>Charred Broccoli</b>	<b>CI\$7</b>
Chili, lemon	
<b>Cheese &amp; Garlic Bread</b>	<b>CI\$7</b>
<b>Mashed Potato</b>	<b>CI\$7</b>
Lots of butter	
<b>Mac &amp; Cheese</b>	<b>CI\$7</b>
Add lobster for CI\$3	

## SAUCES

<b>Peppercorn</b>	<b>CI\$4</b>
<b>Bearnaise</b>	<b>CI\$4</b>
<b>Chimichurri</b>	<b>CI\$4</b>
<b>Mushroom and Truffle</b>	<b>CI\$4</b>
<b>Bordelaise</b>	<b>CI\$4</b>

## EXTRAS ON TOP

<b>Lobster Tail</b>	<b>CI\$14</b>
<b>Foie Gras</b>	<b>CI\$19</b>
<b>Social Shrimp</b>	<b>CI\$14</b>
<b>Blue Cheese</b>	<b>CI\$5</b>
<b>Horseradish Crust</b>	<b>CI\$3</b>

Last updated: Tue 11 Jan, 2022