



**STEAK SOCIAL**

## **Lunch 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**

**Social Caesar**

**CI\$12**

Romaine, kale, social bacon, sourdough croutons, lemon, parmesan, peppercorn dressing

**Kale and Beet**

**CI\$13**

Red cabbage, spicy sunflower seeds, crispy goat cheese, raspberry vinaigrette

**The Wedge**

**CI\$11**

Iceberg, blue cheese crumble, Social bacon, avocado, cherry tomato, gorgonzola dressing

**Burrata Cheese and Tomato**

**CI\$15**

Truffle burrata cheese, seasonal tomatoes, basil, Parmesan chip, arugula, oil and vinegar

### **APPETIZERS**

**Fish Chowder**

**CI\$9**

Local catch, Cayman rum, sherry, tomato, herbs

**Oysters**

Horseradish, red wine mignonette, lemon. Market price.

**Bisque**

**CI\$10**

Caribbean lobster, coconut, tomato, tarragon

**Tuna Carpaccio**

**CI\$16**

Yellowfin, foie-gras aioli, nori, lemon

**Shrimp Cocktail**

**CI\$18**

Red wild shrimps, guacamole, citrus aioli, cocktail sauce, lemon

**Steak Tartare**

CI\$18

Classic preparation, toast, mustard

## THE STEAKS

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

**Tenderloin 8oz**

CI\$39

**Ribeye 14oz**

CI\$39

**Skirt Steak 10oz**

CI\$33

**New York Strip 16oz**

CI\$35

## SAUCES

**Peppercorn**

CI\$4.00

**Bearnaise**

CI\$4.00

**Chimichurri**

CI\$4.00

**Mushroom and Truffle**

CI\$4.00

**Bordelaise**

CI\$4.00

## SIDES

**Social Fries**

CI\$7.00

Truffle, parmesan

**Grilled Asparagus**

CI\$7.00

Bearnaise sauce

**Mixed Mushrooms**

CI\$7.00

Garlic butter

**Baked Potato**

CI\$7.00

Bacon, cheddar, sour cream

<b>Spinach</b>	<b>CI\$7.00</b>
Cream or sauteed	
<b>Avocado Fries</b>	<b>CI\$7.00</b>
Chipotle-lime aioli	
<b>Charred Broccoli</b>	<b>CI\$7.00</b>
Chili, lemon	
<b>Cheese and Garlic Bread</b>	<b>CI\$7.00</b>
<b>Mashed Potato</b>	<b>CI\$7.00</b>
Lots of butter	
<b>Mac and Cheese</b>	<b>CI\$7.00</b>
Add lobster for CI\$3	

## EXTRAS

<b>Foie Gras</b>	<b>CI\$19</b>
<b>Social Shrimp</b>	<b>CI\$14</b>
<b>Bone Marrow</b>	<b>CI\$12</b>
<b>Blue Cheese</b>	<b>CI\$5</b>
<b>Horseradish Crust</b>	<b>CI\$3</b>
<b>Lobster Tail</b>	<b>CI\$14</b>

## MORE THAN STEAK

<b>Montreal Smoked Meat</b>	<b>CI\$17</b>
Cured and smoked Certified Angus Beef brisket, sourdough, yellow mustard, pickles and fries	
<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	
<b>Fish Sandwich</b>	<b>CI\$17</b>
Fried local catch, slaw, iceberg, cheddar, local banana, cinnamon raisin toast, fries	

**Mushroom Risotto****CI\$21**

Mixed mushrooms, goat cheese, asparagus, burnt crumbs

**Tuna Steak****CI\$29**

Wasabi mash, broccoli, soy glaze, ginger aioli

Last updated: Sun 21 Nov, 2021