

# Main Courses

## Homemade Pasta –26

pine nuts, fresh tomatoes, scallion, calaloo, sweet basil, chili, garlic, olive oil

## Seafood Curry –35.5

lobster, shrimp, mussels, catch of the day, savory rice, mango chutney, papadam

## Lobster -39.5

poached, leeks and potato risotto, mushroom, scallion, vegetable puree, lobster lemongrass jus

## Wahoo –34.5

bacon wrapped, shrimp risotto, sautéed arugula, vegetables, coconut beurre blanc

## Sea Bass –42

farm raised chilean sea bass, crab meat crusted, potato gratin, vegetable, saffron sauce

## Chicken–32.5

“cordon bleu style” , black forest ham, pepper jack cheese ,  
artichoke heart, potato gratin, chicken jus

## Duck–39

oven roasted breast, juniper marinated, peach confit, fingerling potatoes,  
shitake mushroom, glazed carrots, raisin jus

## Lamb –39

roasted rack, coriander crusted, polenta, braised eggplant, pistachio crust,  
mint chutney, lamb jus & port wine emulsion

## Steak -38

12 oz dry-aged beef, cheddar potato croquette, braised shallots, roasted beets,  
sauce béarnaise, red wine jus

## Fillet - 39

8 oz beef, truffle potato crocket, braised shallots, baby carrots, barolo sauce

## Chateaubriand – 76

(for 2 people )

16 oz beef , Roasted leeks & potato, grilled asparagus, mushroom sauce, red wine reduction

**The Grand Old House uses the freshest  
products & ingredients locally available.**

**Dishes may contain unmentioned ingredients!**  
**Please notify your server for any food allergies**  
**6 Cl\$ will be surcharged for Split Main courses**

**A discretionary service charge of 15% will be added to your final bill.**