

Soups

Lobster Bisque — 11

lobster chunks, cognac, lemon cream fraiche, chive oil

Soup of the day — 8

Salads and Appetizers

Caesar Salad — 13.5

romaine hearts, shaved parmesan, anchovy, caesar dressing, croutons

Strawberry Spinach Salad — 14.5

crumbled feta cheese, candied pecan, sundried cranberries, maple orange vinaigrette

Organic Local Farmer's Salad — 13.5

local eggplant, red beets, pickled mango, pickled watermelon, roasted pepper, candied peanuts, sea grape vinaigrette, tamarind reduction

Burrata — 14.5

creamy soft cheese, black olives, local tomatoes, aged balsamic reduction, basil oil, crostini's

Baby Beets Salad — 14

burrata cheese, pickled red grapes, pine nuts, dried tomato tapenade, rosemary vinaigrette

Avocado & Shrimp — 14

avocado, black tiger shrimp, red pepper coulis, chili compote, local micro greens

Caribbean Lobster Salad — 15.5

local mango, peppers, scallions, avocado, local tomato, fennel aioli

Homemade Mushroom Ravioli — 14.5

Cognac, mushroom, garlic, sage, truffle oil, asiago cheese

Wild Lump crab Timbale — 14

mango salsa, scallion jus, mushroom veloute, lemon oil, red pepper jus

Conch Fritters — 14.5

beer battered, jerk mayonnaise, pickled mango puree

Classic Steak Tartar — 14.5

foie gras mousse, mushroom, pickled onion, cucumber, sauce hollandaise, thyme oil, brioche, cacao dust

Pan fried Foie Gras — 2 oz 19

port wine reduction, caramelized orange, figs jam,

Pork Belly — 14

Apple cannelloni, pumpkin puree, chorizo, pomegranate reduction

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 C/\$ will be surcharged for Split Main courses

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