

## BEGINNINGS

### Classic Shrimp Cocktail

Horseradish Cocktail Sauce  
KYD 23

### Beausoleil Oysters

Champagne Pearls & Ginger Mignonette  
KYD 33

### Ahi Tuna Tartare

Ponzu, Watermelon, Wonton Chips, Wasabi Aioli, Tobiko  
KYD 24

### Wahoo Crudo

Sorrel, Preserved Lemon, Pickled Jicama, Smoked Guajillo Oil  
KYD 24

### Tomato Tartare

Tomato, Shallots, White Soy Dressing, Olive Oil, Sourdough  
KYD 16

### Crab Bisque

Brandy Butter, Chives, Focaccia  
KYD 24

### Foie Gras

Gooseberries Marmalade, Brioche Bun  
KYD 34

### Charred Romaine

Caesar Dressing, Anchovy Tapioca Crisp  
Pickled Mustard Seeds, Sun Dried Tomato, Parmesan  
KYD 18

### Beef Tartare

Truffle & Noisette Butter, Potato Millefeuille  
Smoked Hazelnut, Bone Marrow Aioli  
KYD 30

### Chilled Seafood Platter

Beausoleil Oysters, Shrimp, Wahoo Crudo, Ahi Tuna Tartar  
Mignonette Pearls, Cocktail Sauce  
KYD 70

### Ossetra Imperial Caviar

30g Ossetra Imperial Caviar, Buckwheat Blinis  
Crème Fraiche, Capers, Shallots, Lemon Wedges  
KYD 150

ADD ON

### 10g Ossetra Imperial Caviar

KYD 45

## BUTCHER BLOCK

### NIMAN RANCH

NY Strip 14 oz. KYD 80

Ribeye 14 oz. KYD 88

Tenderloin Center Cut 6 oz. KYD 56 // 10 oz. KYD 92

Porterhouse KYD 125

T-Bone 22oz. KYD 110

### SEVEN SIGNATURE BOURBON BUTTER AGED TENDERLOIN CENTER CUT

Seven Signature Bourbon Butter  
6 oz. KYD 70 // 10 oz. KYD 115

### AMERICAN WAGYU

Hanging Tender 10 oz. KYD 54

Bistro Tender 10 oz. KYD 52

### SEVEN PRIME BURGER

Brioche Bun, House-Made Bacon, Bone Marrow Aioli  
Smoked Gouda, Arugula, House-Made Pickled Cucumber  
KYD 28

### PERSONALIZE YOUR STEAK

Oscar Style Jonah Crab KYD 14

Butter Poached Lobster KYD 25

Seared Foie Gras KYD 30

Truffle Butter KYD 8

Bone Marrow KYD 14

### HOUSE MADE RUBS

Seven's Signature BBQ Rub, Caribbean Jerk, 3 Peppercorn Blend

### HOUSE MADE SAUCES

(Selection of One)

Bordelaise, Béarnaise, Bourbon BBQ, Chimichurri,  
Peppercorn Sauce, Creamed Horseradish

EXTRA SAUCE KYD 4

## ENTREES

### Blackened Blue House Salmon

Heart of Palm, Broccolini, Puffed Rice & Smoked Beurre Blanc  
KYD 42

### Dover Sole

Asparagus, Yuzu Pil Pil Sauce, Garlic Flakes  
KYD 60

### Chilean Seabass

Grapefruit, Carrot Puree, Vadouvan Sauce & Finger Lime Caviar  
KYD 54

### Berkshire Pork Porterhouse

Caramelized Celeriac Soubise, Pommery Sage Jus,  
Pickled Grapes  
KYD 36

### Pily Kely Spatchcock Chicken

Sweet Potato Puree, Red Thai Chili Sauce  
KYD 30

## VEGAN/VEGETARIAN

### Mushroom Risotto

Local Mushroom, Laurel Dust  
KYD 22

### Lemon Grass Vegetable Curry

Coconut Rice  
KYD 24

### Roasted Local Pumpkin

Pickled Mustard Seeds Toasted Almonds,  
Roasted Cauliflower, Crispy Kale & Gremolata  
KYD 22

## SIDES

### Charred Rainbow Carrots

Labneh, Za'atar  
KYD 12

### Roasted Mushrooms & Onions

Citrus Herb Butter  
KYD 12

### Chipotle Cream Corn

Tajin, Bacon, Crispy Tortilla & Cotija Cheese  
KYD 12

### Truffle Mac & Cheese

KYD 14

### Tomato Salad

Tomato & Seasoning Pepper Water, Oregano  
KYD 12

### Brussel Sprouts

Sambal, Pomegranate & Pistachio  
KYD 12

### Roasted Garlic Yukon Gold Purée

KYD 10

### Hasselback Potato

Smoked bacon, Chili Oil, Gruyere, Parmesan  
KYD 12

### Thick Cut House Fries

Truffle Aioli  
KYD 12

### Sauté Bokchoy

Fried Ginger-Chili, Peanuts, & Garlic Chips  
KYD 12

**GLUTEN-FREE DINING** Please ask your server for details. Please advise your server of any allergies or dietary restrictions

The Ritz-Carlton, Grand Cayman is proud to support the local farmers and fishermen in creation of our menus,

as well supporting "Cayman Sea Sense" by only purchasing seafood from sustainable sources

A 20% Gratuity will be added to your bill. All prices are quoted in KYD and charged in USD (Exchange Rate \$1 KYD = \$1.25 USD)