

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

Beef Tartare

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

Tomato Tartare

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

Seared Foie Gras

Toasted Brioche, Bosc Mostarda,
Port & Cherry Jam
KYD 34

Crab Bisque

Brandy Butter, Chives, Focaccia
KYD 24

Charred Romaine

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

Wahoo Crudo

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

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

NEW ZEALAND OCEAN BEEF

Tenderloin 6 oz. KYD 48

Flap Steak 10 oz. KYD 42

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 Pili Pili 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 Chicken Roulade

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)