

BEGINNINGS

Shrimp Cocktail

Horseradish Cocktail Sauce
KYD 22

Oysters

Guava Mignonette
KYD 33

Ahi Tuna Tartar

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

Hamachi Crudo

Escovitch, Carrot Nage, Serrano Pepper
KYD 24

Chilled Seafood Platter

Oysters, Poached Shrimp, Hamachi Crudo, Ahi Tuna Tartar
Guava Mignonette, Cocktail Sauce
KYD 35 / KYD 70

30g Ossetra Imperial Caviar

Buckwheat Blinis, Traditional Garnishes
KYD 140

Foie Gras

Gooseberries Marmalade, Brioche Bun
KYD 33

Tomato Tartare

Beefsteak Tomato, Yellow Tomato Yolk, Light Soy Dressing
KYD 16

Caribbean Lobster Salad

Tropical Salsa, Apple Gazpacho
KYD 30

Charred Romaine

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

Beef Tartare

Niman Ranch Tenderloin, Sweet Mustard Seeds
Egg Spread, Smoked Bone Marrow
KYD 25

ADD ON

10g Ossetra Imperial Caviar

KYD 40

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

SNAKE RIVER FARMS WAGYU

Hanging Tender 10 oz. KYD 54

Bistro Tender 10 oz. KYD 52

SEVEN PRIME BURGER

Sweet Potato Bun, House-Made Bacon, Smoked Gouda
Arugula, House-Made Pickled Cucumber, Bone Marrow Aioli
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

Smoked Bone Marrow Butter KYD 8

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

Bluehouse Salmon

Fennel Crust, Confit Fennel, Blistered Cherry Tomato
KYD 40

Dover Sole

Tomato & Herb Vierge, Citrus Brown Butter, Almonds
KYD 60

Chilean Seabass

Vadouvan Sauce, Carrot Puree, Grapefruit Segment
KYD 54

Tikka Masala Glazed Chicken

Greek Yogurt, Papadam, Mint Chutney
KYD 30

Osso Buco

Cayman Style Veal Shank,
Sour Red Cabbage, Crispy Onion
KYD 62

PLANT-BASED

Mushroom Risotto

Local Oyster Mushrooms
KYD 20

Caribbean Vegetable Curry

Coconut Rice
KYD 24

Korean BBQ

Charred Yakitori Celeriac, Red Kimchi
KYD 23

SIDES

Hasselback Potato

Gruyere, Parmesan, Smoked bacon, Chili Oil
KYD 12

Haricots Verts

Lemon Oil, Charred Cashew Nuts, Smoked Sea Salt
KYD 10

Chipotle Cream Corn

Lime, Bacon, Tortilla Strips
KYD 12

Truffle Mac & Cheese

Gruyere, Brie, Parmesan
KYD 14

Roasted Garlic Yukon Gold Purée

KYD 10

Charred Carrots

Blood Orange Dressing, Orange Zest
KYD 10

Creamed Spinach

Mornay Sauce, Brioche Crumbles
KYD 12

Thick Cut House Fries

Truffle Aioli
KYD 12

Vegetable Chaufa

Mix Vegetables, Rice, Sesame, Soy Sauce
KYD 10

Roasted Mushrooms & Onions

Cipollini Onion, Brown Butter
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)