BEGINNINGS

Lobster Tom Kha Bisque KYD 25
Coconut Milk, Curry Mango Pepper Salad, Lemongrass, Basil, Plantain Micro Sponge Crouton

Beef Tartare KYD 30
Confit Egg Yolk, Sourdough Toast

Chilled Seafood Platter KYD 70
Tuna Tartare, Charred Wahoo, Oysters, Poached Shrimp

Beau-Soleil Oysters KYD 33
Yuzu Mignonette

Tuna Tartare KYD 24
Yellowfin Tuna, Ponzu Dressing, Wasabi Aioli, Crispy Wonton, Tobiko

Charred Wahoo KYD 24
Coconut Leche De Tigre, Seasoning Pepper, Lime and Passion Fruit Gel, Compressed Cucumber

Classic Shrimp Cocktail KYD 25
Cocktail Sauce

Seared Foie Gras KYD 34
Spiced Ginger Toast, Persimmon Chutney, Blood Orange

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

Truffle Beetroot Tartare KYD 18
Aged Balsamic, Pickled Walnut, Cashew Paste, Caramelized Onion Cracker

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

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 22 oz. KYD 95

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

NEW ZEALAND OCEAN BEEF
Tenderloin 8 oz. KYD 56 // **Ribeye 12 oz.** KYD 60

SEVEN SIGNATURE BURGER
Brioche Bun, White Aged Cheddar, Arugula, Smoke Bone Marrow Aioli, House Pickles, Smoked Bacon
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 5

ENTRÉES

Blue House Salmon KYD 42
Fava Bean, Alfalfa Greens, Sunchoke Crema and Skin Chips

Chilean Seabass KYD 54
Uni Butter, Miso Cauliflower

Lobster Tagliolini KYD 50
Atlantic Lobster Tail, Lemon, Tarragon

Berkshire Pork Chop KYD 42
Caramelized Onion Soubise, Confit Fennel, Pickled Mustard Seeds, Stone-Ground Mustard Jus

Best-Dressed Chicken Involtini KYD 35
Black Garlic Jus, Poached White Asparagus, Boniato Purée

VEGAN/VEGETARIAN

Mushroom Risotto KYD 24
Local Mushroom, Laurel Dust

Sweet Potato and Chickpea Curry KYD 22
Chickpea Dumpling, Garlic Basmati Rice, Cucumber Tomato Salad, Makhani Curry Sauce

Golden Heart of Palm KYD 26
Crispy Heart of Palm Croquette, Spicy Mango Salsa, Local Greens, Compressed Apple, Kimchi Dressing

SIDES

Charred Rainbow Carrots KYD 12
Green Goddess Yogurt, Pomegranate

Roasted Mushrooms & Onions KYD 12
Citrus Herb Butter

Chipotle Cream Corn KYD 12
Tajin, Crispy Tortilla & Cotija Cheese

Grilled Asparagus KYD 14
Truffle Hollandaise, Truffle

Brussel Sprouts KYD 12
Aged Balsamic, Cranberries, Goat Cheese

Smoked Bacon Mac & Cheese KYD 12
Smoked Bacon, Panko, Tarragon

Roasted Garlic Yukon Gold Purée KYD 12

Hasselback Potato KYD 12
Aged Cheddar, Bacon, Compound Butter, Chili Oil

Thick Cut House Fries KYD 12
Foie Gras Aioli

Heirloom Tomato Salad KYD 12
Avocado, Pickled Cippolini Onion, Local Tomatoes, Cucumber, Mint, Basil

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)