

## 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

### USDA PRIME MEAT

NY Strip 14 oz. KYD 75

Ribeye 14 oz. KYD 80

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, 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)