

GREAT HOUSE RESTAURANT & BAR

STARTERS



AVOCADO AND ARUGULA SALAD with MANDARIN SLICES, CANDIED PECANS AND A CITRUS DRESSING - 32



SHRIMP LETTUCE WRAPS. POACHED SHRIMP IN A LIGHT LEMON AIOLI with AVOCADO. SERVED with CRISP ROMAINE LETTUCE WRAPS - 21

CRAB CAKE with CRISPY BREADCRUMB CRUST, HOME MADE LEMON GARLIC AIOLI and MIXED BABY GREEN SALAD - 24

ROOT VEGETABLE & HOISIN WONTONS with SWEET RED CHILI DIPPING SAUCE - 18



MANGO & CONCH SALAD - TENDER PIECES OF DICED, FRESHLY HARVESTED CONCH IN A REFRESHING ISLAND HERB & CITRUS VINAIGRETTE with FRESH ISLAND MANGO – 22



ROASTED BEETROOT SALAD with RED and GOLDEN BEETS, OLIVE OIL, SEA SALT, LEMON, ORGANIC GOAT CHEESE & TOASTED PISTACHIO NUTS - 22

MAINS



FLAME GRILLED LOBSTER TAIL with ARUGULA PESTO AND SERVED ON AN AVOCADO AND NEW SEASON GREEN PEA SALAD - 32



GRILLED AHI TUNA SERVED MEDIUM RARE with A LIGHT CAPER AND WHITE WINE BUTTER SAUCE ON COCONUT SCENTED WHITE RICE AND NEW SEASON SUGAR SNAP PEAS - 32

PENNE PASTA in a SPICY TOMATO VODKA CREAM SAUCE topped with GRILLED SHRIMP, FRESH PARMESAN CHEESE AND PARSLEY - 32



8 OZ PRIME BEEF TENDERLOIN GRILLED TO YOUR LIKING SERVED with CARAMELIZED ONIONS with GARLIC GREEN BEANS and a RED WINE JUS ON THE SIDE. Add whipped potato or coconut white rice - 45

CHICKEN POT PIE WITH POACHED CHICKEN IN A LIGHT CREAM SAUCE TOPPED with PUFF PASTRY AND BAKED GOLDEN BROWN. Served with an organic green salad with a citrus vinaigrette - 30

