

# GREAT HOUSE

## DINNER MENU

### Starter

#### **"The Great House" Conch Chowder**

14

Slow cooked conch in a tomato broth with fine vegetables and a hint of spice.

#### **Roasted Organic Tomato Soup (G) (v)**

14

Oven-roasted tomato soup with island spices, crumbled goat cheese, almonds, and a crispy curried puff pastry.

#### **Sailrock Caesar Salad**

16

Crispy romaine leaves with creamy lemon garlic and anchovy dressing, grated parmesan cheese, & deep-fried tortillas.

*Add chicken 6*

*Add shrimp 8*

#### **Caribbean Style Shrimp Cocktail**

20

Citrus marinated shrimp, spicy lemon cocktail sauce, crispy fried nachos and guacamole.

#### **Maryland Goat Cheese & Pineapple Strudel (v)**

18

Caramelized Caribbean pineapple chunks with fresh ginger mixed with Maryland goat cheese, wrapped in paper-thin phyllo pastry and oven-baked. Served with a passion fruit coulis.

#### **Ahi Tuna Salad (460 calories)**

22

A unique blend of black, dark red kidney beans, edamame, and seaweed topped with raw ahi tuna and Lightly coated with honey soy vinaigrette

(G) Gluten Free and (v) Vegetarian

The Kitchen Team would be pleased to try to attend to any of your requests.

Special Orders will be accommodated within 45 minutes.

A 10% Service Charge an 12% Government Tax and Facility fee 7.5% will be added to your check.



## Main Course

### South Caicos Fish Fillet

32

Fresh Caught local fish cooked to your choice of pan-fried, grilled, blackened or broiled with a blend of Roasted root vegetables garden Braised potatoes all resting in aromatic Caribbean style fish broth with essence of local spices.

### Blackened Chicken (🍷)

26

Coated with Caribbean spices, tossed in a hot pan and cooked to perfection. Sliced then Topped with a pineapple chutney placed on roasted potato surrounded by a Caribbean chicken jus with a hint of curry and coconut and paired with by roasted Root vegetables.

### Herb Crusted New Zealand Roasted Lamb Rack (🍷)

34

Spice Rubbed, mustard coated lamb with a fresh basil Provençal crust. Served with garlic parsnip and a wild garlic and rosemary-scented lamb jus.

### Seafood Risotto (🍷)

28

Roasted tomato risotto slow cooked with shrimp, crab, shrimp and conch with roasted tomatoes and a hint of truffle oil, saffron, and a creamy garlic blend then. Baked with a Parmesan crust.

### Peppercorn Crusted Beef Loin (🍷)

33\*

Peppercorn crusted beef loin pan-seared to your taste. Served with a classic demi-glace with essence of truffle oil, baked potato galette, and buttered farm vegetables.

### Southern Indian Lentil and Veg Curry (590 calories)

21

A delicious curry of green lentils, peas, cauliflower, carrots, spinach, and a unique blend of spices. Served with a side of red quinoa

### Caribbean Shrimp Scampi

24

Sautéed shrimps in a garlic butter and white wine sauce served with rice noodles.

### Linguini Pasta (v)

18

Linguini tossed with either herb roasted tomato sauce or in a garlic cream sauce.

Gluten free version available with rice noodles available. (🍷)

*Add chopped vegetables 2*

*Add chicken 4*

*Add shrimp 6*

(🍷) Gluten Free and (v) Vegetarian

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