DINNER BY DESIGN

Served daily from 6 p.m. to 10:00 p.m.

APPETIZERS

CREAM OF TOMATO SOUP Side of Focaccia Croutons	\$10
CLASSIC SHRIMP COCKTAIL	\$22
Cocktail Sauce	
TOMATO TARTAR	\$16
Beefsteak Tomato, Light Soy Dressing, Yellow Tomato Yolk	
AHI TUNA TARTAR	\$22
Ponzu, Wonton Chips, Wasabi Aioli, Tobiko	Ψ22
ENTRÉES	
BLUE HOUSE SALMON	\$40
Fennel Crust, Blistered Cherry Tomato, Confit Fennel, Fennel Sauce	
OSSOBUCO	\$55
Cayman Style Sour Red Cabbage, Crispy Onion	
TIKKA MASALA CHICKEN ROULADE	\$30
Greek Yogurt, Papadam, Mint Chutney	
NIMAN RANCH 6 OZ. TENDERLOIN	\$52
NIMAN RANCH NY Stripe 14 OZ.	\$68
SELECTION OF SAUCES: Classic Bordelaise Sauce, Chimichurri, Creamed Horseradish	, , ,
CREATE YOUR OWN PASTA	\$20
PASTA: Penne/Macaroni/Spaghetti	
SAUCE: Marinara/Bolognese/Alfredo	
ADD ON TO PASTA:	
Bacon	\$6
Chicken	\$8
Shrimp Lobster Tail	\$10 \$25
Mushrooms, Peas or Asparagus	\$25 \$6

PLANT BASED

CARIBBEAN VEGETABLE CURRY Coconut Milk, Coconut Rice	\$24
KOREAN BBQ	\$23
Charred Yakitori Celeriac, Red Kimchi	
SIDES	
SIDES	
ROASTED GARLIC YUKON GOLD PUREE	\$10
HASSELBACK POTATO	\$12
Smoked Bacon, Chilli Oil, Gruyere and Parmesan	
TRUFFLE MAC AND CHEESE	\$14
HARICOTS VERTS	\$10
Lemon Oil, Smoked Sea Salt, Charred Cashew Nuts	
CHIPOTLE LIME CREAM CORN AND BACON	\$12
VEGETABLE CHAUFA	\$10
STEAMED SEASONAL VEGETABLES	\$8
ROASTED ONIONS AND WILD MUSHROOMS	\$12

SWEET ENDINGS

MODERN KEY LIME PIE	\$12
Italian Lime Meringue	
THE RITZ-CARLTON SIGNATURE CAKE	\$14
Chocolate Cake with Grand Marnier, Soaked Candied Orange, Salted Caramel, Bittersweet Ganache with Orange Zest	
DULCE DE LECHE CHEESECAKE	\$13
Whipped Cream and Blondie Bits	
PEANUT BANOFFEE	\$15
Caramelized Banana's, Salted Caramel Mousse,	
Crispy Peanuts	
CHEESE PLATE	\$24
Selection of 3 Cheeses	
Spicy Nuts, Quince Paste (Fruit Jam), Honeycomb, Figs Cake,	
Lavach Bread Nute & Seeds Crackers	