

GREAT HOUSE | DINNER MENU

(Served from 6:00pm to 10pm)

APPETIZERS

MIXED GREEN SALAD | 18

*Aged feta, mix greens, kalamata olives, sliced onions, tomatoes, and bell peppers,
& cucumber in a light balsamic dressing*

Add chicken 6

Add shrimp 12

CHILLED ROASTED POTATO SOUP | 16

*Roasted potatoes and fresh herbs adds an amazing flavor profile ...slow cooked in a vegetable broth
with a hint of local hot pepper topped with sour cream and a cilantro oil drizzle.*

SNAPPER CRUDO | 20

*Thin slices of cured red snapper marinated with local spices with sesame served with cabbage slaw
and sweet chili sour-lime dressing laced with a rustic pineapple salsa.*

SHRIMP CHOWDER | 19

Oven roasted shrimps braised vegetables broth in a tomato base served with herb flat bread.



Kindly alert your server if you have any special dietary needs
10% Service Charge, 12% Government Tax, and 7.5% Facilities Fee will be
added to your check.



Independently minded

ENTRÉE

GRILLED LOBSTER | 55

Citrus and fresh herb marinated lobster tail grilled and served with roasted garlic mashed potatoes, lemon butter sauce, and vegetables.

STUFFED BEEF TENDERLOIN | 49

Dipped in a peppercorn and herbs stuffed beef forcemeat with mushroom paired with a sweet chili demi-glaze black truffle scented mushroom ragout, served with garlic mashed potatoes and roasted vegetables.

CHICKEN CACCIATORE | 38

Chunks of succulent boneless chicken thighs slow cooked in a fragrant tomato sauce with garlic, capers, and kalamata olives tossed with fettucine pasta.

CITRUS MARINATED GRILLED TUNA | 39

Grilled tuna fillet, served with roasted vegetables, peas and rice, cabbage slaw, and citrus butter sauce.

PENNE PASTA AND ROASTED VEGETABLES | 31

Roasted garden selected vegetables paired with fresh herbs served with tomato ragout and Penne pasta.



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