# GREAT HOUSE | DINNER MENU

(Served from 5:30pm to 9:30pm)

### **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.





# **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.



Kindly alert your server if you have any special dietary needs 10% Service Charge, 12% Government Tax, and 9.25% Facilities Fee will be added to your check.

