



GLUTEN-FREE DINING Certain items can be modified and made gluten-free. Please ask your server for details.

BEGINNINGS FROM THE SEA

Caribbean Creations 18

Grilled Octopus 14

Anticucho Marinade, Olive Sauce, Capers

Shrimp Cocktail 22

Cocktail Sauce

Ahi Tuna Poke 16

Wasabi Tobiko, Chili, Sesame, Wonton Chips

Cracked Conch 18

Mango Cucumber Relish, Scotch Bonnet Aioli

Six Oysters 30

Passion Fruit Mignonette, Cocktail Sauce

Seafood Platter for 2 ppl 55

Local Raw, Ahi Tuna Poke, Oysters, Shrimp & Jonah Crab Claws

Six Jonah Crab Claws 30

Cocktail Sauce, Mango Mustard

Caribbean Lobster & Grits 22

Smoked Tomato Aioli, Grilled Scallions

BEGINNINGS FROM LAND

Boston Lettuce Salad 14

Slab Bacon, Cherry Tomatoes, Stilton Dressing, Red Onions

Beet & Goat Cheese Terrine 16

Spiced Pecans, Citrus Fennel Salad

Baby Romaine Salad 14

Caesar Dressing, Herb Parmesan Tuile, Shaved Parmesan

Heirloom Tomato 16

Crispy Quinoa, Red Onions, Chia Seed & Guava Dressing

Truffle Chicken Liver Pate 16

Lavosh & Toasted Baguette, Pickled Vegetables, Hibiscus Reduction

Cucumber Avocado Gazpacho 10

Tomato Gelee, Mint, Mango Brioche Croutons

STEAKS FROM THE GRILL

NIMAN RANCH raises livestock traditionally, humanely, and sustainably to produce some of the finest tasting meat.

From The Butcher A Selection of Bone In Cuts **MP**

New York Strip 14 oz. 60 / Rib Eye 14 oz. 55 / Tenderloin Center Cut 6oz. 45 // 10oz. 60

Skirt Steak 8 oz. 30 /

Rack Of Lamb Tika Masala 8oz 40

Cilantro Chutney, Cucumber Salad

Seven's Handcrafted Burger 25

Aged Cheddar, Bacon, Tomato Jam, Truffle Aioli, Fried Onions

½ All Natural Jerk Chicken 25

Mango Chutney, Crispy Callaloo

House Made Rubs Seven's Signature, Caribbean Jerk, Five Peppercorn Blend, Blackened

House Made Sauces Bordelaise, Béarnaise, Bourbon BBQ, Horseradish Chimichurri, "A7" Sauce, Truffle Jus

Personalize your Steak Oscar Style Jonah Crab 7/ Butter Poached Lobster Tail 20 / Seared Foie Gras 15/ Blue Cheese Crust 7

FROM THE SEA

Seven's Catch Boat To Table **MP**

Yellow Fin Tuna 8 oz. 34

Salt Crusted Whole 1lb Yellow Tail Snapper 35

Nova Scotia All Natural Atlantic Salmon 8oz 26

Fresh European Dover Sole 45

Fried Capers, Lemon, Parsley & Brown Butter Sauce

House Made Sauces Béarnaise, Horseradish Chimichurri, Tropical Salsa

SIDES

Lobster and Truffle Twice Baked Potato 12

Mashed Local Sweet Potato 8

Salt Baked 1lb Idaho Potato Fully Loaded 8

Smoked Yukon Gold Purée 8

Seven's House Cut Fries 8

Cauliflower Lemon and Parsley 8

Chorizo Brussel Sprouts 8

Chipotle Cream Corn Bacon 8

Truffle Mac & Cheese 12

Coconut Rice Mango Salsa 8

Coconut Creamed or Sautéed Callaloo 8

Roasted Cipollini Onions & Mushrooms 8

Sautéed Asparagus Lemon Butter 8

Sautéed Broccoli Olive Oil, Cayman Sea Salt 8

'Please inform your server of any allergies or dietary restrictions prior to ordering'

BOURBON COCKTAILS 15

Sour West

Basil Hayden's 8 yr, Drambuie, Fresh Lime Juice, Ginger

Brave New World

Buffalo Trace, Yuzu, Pressed Apple, Barrel Aged Maple Syrup

Naughty Woodford

Woodford Reserve, Apricot Liqueur, Citrus Orange Bitters

Candied Popcorn Old Fashion

Buttered Popcorn Infused Bulleit, Corsair Triple Smoked Malt, Salted Caramel Syrup, Orange Bitters

Big Apple Manhattan

Knob Creek, NY Apple Whisky, Sweet Vermouth, Cherry Liqueur

HOUSE COCKTAILS 15

Shade of Jade

Hendrick's Gin, Mint, Basil, Cucumber and Citrus Juices, Soda

Namaste Collins

Tito's Vodka, Cocchi Americano, Sorrel & Lemongrass Syrup

Seven 75

Blood Orange, Aperol Aperitivo, Vanilla, Sparkling Wine

Breakfast White Russian

Toasted Cornflake and Demerara Sugar Infused Milk, Vanilla Vodka, Bittermens Coffee Liqueur, Vanilla Bitters

Baked Banana Daiquiri

House Infused Banana Rum, Smoked Honey, Citrus

SMOKE & OAK SERIES 20

Seventh Son

Vanilla Infused Campfire Whisky and Cherry Manhattan, Cherry Wood Smoked Tableside

Barrel Aged Feature

Stay Tuned For Our Mellowing Barrel Rested Cocktail, Aged for 3 Weeks In Custom Crafted Medium Charred American Oak Barrels

Due to the wide spectrum of ingredients in our Bar, please inform us of any allergies prior to beverage selection.



The Ritz-Carlton, Grand Cayman is proud to support "Cayman Sea Sense" by only purchasing seafood from sustainable sources.

All prices are quoted in KYD and charged in USD (1 KYD = 1.25 USD). For your convenience, a 15 % Service Charge will be added to your check.



BEGINNINGS FROM THE SEA

- Catch of the Day Ceviche 14**
- Cracked Conch** Scotch Bonnet Aioli, Cucumber Relish **14**
- Shrimp Cocktail** Cocktail Sauce **20**
- Tamarind Glazed Scallops** Mango Citrus relish, Brown Butter Sauce, Tempura Pearls **22**
- Ahi Tuna Poke** Pickled Daikon, Wasabi Tobiko, Chili, Sesame, Wonton Chips **16**
- West Indies Conch Chowder** Conch Fritters, Breadfruit, Sweet Potatoes, Coconut Ginger Broth **14**
- Six Oysters** Vodka Mignonette, Cocktail Sauce **28**
- Texas-Fried Caribbean Lobster & Grits** Roasted Heirloom Tomato & Green Onion Salad, Smoked Tomato Aioli **22**

BEGINNINGS FROM LAND

- Boston Lettuce Salad** Jerk Pork Belly, Cherry Tomatoes, Stilton Dressing, Red Onions **14**
- Kale & Spinach Salad** Spiced Pecans, Local Pumpkin, Apples & Beets, Warm Onion Vinaigrette **14**
- Baby Romaine Salad** Caesar Dressing, Herb Parmesan Tuile, Shaved Parmesan **14**
- Beef Tartare** Roasted Bone Marrow, Tenderloin Tartare, Fried Shallots, Grilled Sourdough **25**
- Heirloom Tomato Salad** Balsamic Caviar, Arugula, Basil Pistou, Herb Goat Cheese Croquet **16**

FROM THE GRILL

STEAKS

NIMAN RANCH ALL NATURAL SELECTIONS

- House Made Rubs** Seven's Signature, Caribbean Jerk, Five Peppercorn Blend, Cajun
- House Made Sauces** Bordelaise, Béarnaise, Bourbon BBQ, Horseradish Chimichurri, "A7" Sauce, Truffle Jus
- Supplements** Oscar Style Jonah Crab **7** / Butter Poached Lobster Tail **20** / Seared Foie Gras **15** / Blue Cheese Crust **7**

- New York Strip 14 oz. 60**
- Rib Eye 14 oz. 55**
- Tenderloin Center Cut 6oz. 45 // 10oz. 60**
- Rack of Lamb 32**
- Skirt Steak 8 oz. 30**

SEVEN'S ALL NATURAL SELECTIONS

- Braised Beef Short Ribs** Coconut Jus **25**
- Handcrafted Seven Burger** Aged Cheddar, Bacon Tomato Jam, Truffle Aioli, Fried Onions & Pickles **25**
- Seven Signature Cut MP**
- Smoked 1/2 All Natural Chicken** Bourbon BBQ Sauce, Brussel Sprout Leaves, Cornbread Crumble **30**

SEA House Made Sauces Béarnaise, Horseradish Chimichurri, Tropical Salsa, Tomato Chorizo Cream

- Yellow Fin Tuna 8 oz. 32**
- Local Yellow Tail Snapper 8 oz. 28**
- Seven Signature Catch MP**

STEAK FRITES EVERY THURSDAY

Served with our signature hand-cut classic or sweet potato frites

FIRST COURSE:

Mixed Green or Caesar Salad

- STEAK BEARNAISE** 8oz. Skirt Steak Classic Béarnaise Sauce **35**
- STEAK BORDELAISE** 8 oz. Skirt Steak Red Wine Sauce **35**
- STEAK AU POIVRE** 8 oz. Skirt Steak Green Peppercorn Sauce **35**
- TENDERLOIN** 6 oz. Center Cut Foie Gras Butter, Truffle Sauce **45**
- NEW YORK** 14 oz. Strip Beurre Café de Paris **60**

SIDES

- Lobster and Truffle Baked Potato 12**
- Local Sweet Potato Wedges 8**
- Salt Baked 1lb Idaho Potato 8**
- Roasted Garlic Yukon Gold Purée 8**
- Roasted Cipollini Onions and Mushrooms 8**
- Chipotle Cream Corn 8**
- Brussel Sprouts 8**
- Truffle Mac & Cheese 12**
- Avocado Fries 8**
- Coconut Creamed or Sautéed Callaloo 8**
- Sautéed Asparagus 8**
- Seven's House Cut Fries 8**
- Roasted Cauliflower 8**

ABOUT NIMAN RANCH

Niman Ranch raises livestock traditionally, humanely, and sustainably to produce some of the finest tasting meat in the world.

MEAT TEMPERATURE

Cooking grades are approximations

RARE

80% red 20% pink

MEDIUM RARE

50% red 50% pink

MEDIUM

20% red 80% pink

MEDIUM WELL

10% pink

WELL DONE

cooked all the way

GLUTEN-FREE DINING

Certain items can be modified and made gluten-free. Please ask your server for details.

Meals include nibble, choice of entrée
and Kids' beverage.

DINNER CI\$ 15

CREAM OF TOMATO SOUP 

CHICKEN NOODLE SOUP 

GRILLED BBQ CHICKEN BREAST 

Roasted Potatoes | Seasonal Vegetables

GRILLED PETITE BEEF FILET 

Niman Ranch | Yukon Gold Mashed Potatoes |
Broccoli

LOCAL SNAPPER 

All Natural | Jasmine Rice | Seasonal Vegetables |
Teriyaki Glaze

WHOLE WHEAT SPAGHETTI

Meatballs

MAC 'N CHEESE

CHICKEN TENDERS

French Fries | Honey Mustard

ALL NATURAL BEEF SLIDERS 

Niman Ranch | French Fries

FEARLESS ALL NATURAL HOT DOG

Niman Ranch | French Fries

SWEET ENDINGS CI\$6

MANGO SORBET 

Fresh Berries

DOUBLE CHOCOLATE CUP CAKES

DRINKS

FRESH JUICE

Orange | Grapefruit | Cranberry | Pineapple | Apple

MILK

Whole | 2% | Skim | Soy | Almond

FRUIT PUNCH



DESSERTS

“Luxury on 7 Mile” 14

Flourless Chocolate Cake/Smoked Cayman Sea Salt Caramel/
Chocolate Truffle Gelato GF

“C4” Sundae 12

Warm Chocolate Brownie/Hot Fudge/Cocoa Nib Crunch/
Malted Milk Chocolate Gelato

Bourbon Sticky Toffee 12

Sticky Toffee Pudding/Clear Glass Tuile/Brown Butter Pecan Ice Cream

Cayman Garden Pie 12

Meyer Lemon Meringue Ice Cream Pie/Hibiscus Fluid Gel/Micro Flowers

“Black & Blue” 12

Cambozola Blue Cheese Flan/Pickled Pineapple/
Blackberry Compote/Cayman Honey GF

Soufflé 14

Chocolate Soufflé or Soufflé of the Day

House Made Gelato or Sorbet 12

LIQUEUR COFFEES

Nutty Professor, Baileys, Frangelico 12

French, Hennessy Cognac 12

Caribbean, Myers's 12

Velvet, Baileys 12

LAVAZZA COFFEE

Espresso 4

Cappuccino 5

Café Latte 5

Macchiato 5

French Press Small 8 Large 12

DESSERT COCKTAIL

Breakfast White Russian 12

Toasted Cornflake and Demerara Sugar
Infused Milk, Vanilla Vodka, Coffee
Liqueur, Vanilla Bitters, Candied Pecan Dust

AFTER DINNER SPIRITS

Patron XO Café 15

Woodford Reserve 15

Zacapa 23yr 20

Grand Marnier 150 52

Johnnie Walker Blue Label 55

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