

THE GREENS

KALE AND BEET | 17

RED CABBAGE, SPICY SUNFLOWER SEEDS, CRISPY GOAT CHEESE, RASPBERRY VINAIGRETTE

BURRATA CHEESE AND TOMATO | 19

TRUFFLE OIL, BURRATA CHEESE, SEASONAL TOMATOES, BASIL, PARMESAN CHIP, ARUGULA, OIL & VINEGAR

SOCIAL CAESAR | 16

ROMAINE, KALE, CRISPY BACON, SOURDOUGH CROUTONS, LEMON, PARMESAN, CLASSIC CAESAR DRESSING

THE WEDGE | 18

ICEBERG, BLUE CHEESE CRUMBLE, CRISPY BACON, AVOCADO, CHERRY TOMATO & GORGONZOLA DRESSING

APPETIZERS AND SOUPS

TUNA TARTARE | 23

AVOCADO, SWEET TRUFFLE SAUCE, PITA CRUMBLE, TORTILLA CHIPS

BEEF CARPACCIO | 18

THINLY SLICED RAW BEEF, HORSERADISH AIOLI, PICKLED ONIONS, PARMESAN SHAVINGS, ARUGULA

TEMPURA LOBSTER BITES | 24

CRISPY CARIBBEAN LOBSTER TEMPURA, TORCHED IN A COCONUT TERIYAKI SAUCE

SHRIMP COCKTAIL | 21

WILD RED SHRIMP, GUACAMOLE, CITRUS AIOLI, COCKTAIL SAUCE & LEMON WEDGE

CLASSIC BEEF TARTARE | 24

CERTIFIED ANGUS BEEF TENDERLOIN, MINCED RED ONIONS, SHALLOTS, GHERKINS, PARSLEY & DIJON MUSTARD. CURED EGG YOLK & SERVED WITH CAYBREW SOURDOUGH TOAST

SOCIAL BACON | 19

THICK CUT HOUSE SMOKED BACON, SPICY MUSTARD, GRILLED CAYBREW SOURDOUGH & GHERKINS

FRENCH ONION SOUP | 14

CLASSIC PREPARATION, TOPPED WITH A SWISS CHEESE TOAST CROSTINI

LOBSTER BISQUE | 18

CARIBBEAN STYLE COCONUT & TOMATO BASE WITH CHUNKS OF CARIBBEAN LOBSTER & DARK RUM, TOASTED CAYBREW SOURDOUGH

SOCIAL CRAB CAKE | 26

YUZU AIOLI, ROASTED CORN & BRISKET SUCCOTASH

SMOKED SALMON BELLY | 22

SMOKED IN HOUSE & SERVED WARM WITH CAYBREW SOURDOUGH, CITRUS CREME FRAICHE, ARUGULA & PICKLED ONIONS

FISH AND SEAFOOD

GRILLED SALMON | 38

CHARRED WITH SWEET PEAS, ROASTED FINGERLING POTATOES, DILL CREAM SAUCE

TUNA STEAK | 40

SUSHI GRADE TUNA STEAK SERVED WITH WASABI MASH, BROCCOLI, SOY GLAZE, GINGER AIOLI

SEA BASS | 40

MEDITERRANEAN BASS, NEW POTATOES, CHERRY TOMATOES, CLAMS, WHITE WINE BROTH, HERBS

LOCAL COCONUT RUNDOWN | 34

GRILLED LOCAL FRESH CATCH OF THE DAY IN A CARIBBEAN COCONUT RUNDOWN SAUCE, SERVED WITH LOCAL PUMPKIN, YAMS, GREEN BANANA AND BASMATI RICE

VEGAN OPTIONS AVAILABLE UPON REQUEST | MP

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION. ALL PRICES ARE IN CI DOLLARS. FOR YOUR CONVENIENCE A 15% GRATUITY WILL BE ADDED TO YOUR CHECK.

THE STEAKS

ALL CERTIFIED ANGUS BEEF® STEAKS ARE PREPARED WITH OUR HOUSE SPICE BLEND AND INCLUDES 1 SIDE  1 SAUCE OF CHOICE

CENTER CUT TENDERLOIN 8 oz. | 56

RIB EYE 14 oz. | 52

NEW YORK STRIP 14 oz. | 49

HANGER STEAK 10 oz. | 40

DRY AGED KANSAS CITY 14 oz. | 59

PORTERHOUSE FOR 2 32 oz. | 110

TOMAHAWK ON REQUEST | MP

CHECK OUR SPECIALS MENU FOR FEATURED CUTS AND WAGYU



WITH EVERY CERTIFIED ANGUS BEEF® BRAND STEAK WE SERVE, YOU ARE GETTING THE BEST ANGUS BEEF EVER.

MORE THAN STEAK

SURF N TURF FETTUCCHINE | 42

CARIBBEAN LOBSTER & GRILLED BEEF TENDERLOIN TIPS, HOMEMADE FETTUCCHINE & RAINBOW VEGETABLES IN A LOBSTER CREAM SAUCE
OR • SUBSTITUTE THE BEEF FOR SHRIMP TO MAKE IT A SEAFOOD FETTUCCHINE

SOCIAL BURGER | 27

CERTIFIED ANGUS BEEF® 8oz SHORT RIB PATTY, CRISPY BACON, CHIPOTLE-LIME AIOLI, AVOCADO, CHEDDAR, BRIOCHE BUN, FRIES

GNOCCHI | 29

HOMEMADE GNOCCHI, CERTIFIED ANGUS BEEF® CHUCK AND BACON HOUSE RAGOUT, THYME, PARMESAN, HERBS

MUSHROOM RISOTTO | 34

PORCINI MUSHROOM, SHIITAKE CREAM, TRUFFLE AND PARMESAN

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SIDES MATTER | 10

SOCIAL FRIES
TRUFFLE, PARMESAN

MASHED POTATO
LOTS OF BUTTER

BAKED POTATO
BACON, CHEDDAR, SOUR CREAM

MAC  CHEESE
ELBOW MACARONI & MELTED CHEESE

HOUSE SALAD
HOUSE GREENS & RASPBERRY VINAIGRETTE

CHIPOTLE CREAMED CORN
SAUTÉED CORN KERNELS IN A CREAMY CHIPOTLE SAUCE

BASMATI RICE
LIME AND PARSLEY

GRILLED ASPARAGUS | 14
BEARNAISE SAUCE

CHARRED BROCCOLI | 14
CHILI, LEMON

MIXED MUSHROOMS | 14
GARLIC BUTTER

SPINACH | 14
CREAMED OR SAUTÉED

AVOCADO FRIES | 14
CHIPOTLE-LIME AIOLI

LOBSTER MAC-N-CHEESE | 18
ELBOW MACARONI, MELTED CHEESE, CHUNKS OF LOBSTER

SAUCES | 6

PEPPERCORN

BEARNAISE

CHIMICHURRI

BORDELAISE

MUSHROOM  TRUFFLE

HORSERADISH CRÈME
FRAICHE

SCOTCH BONNET MUSTARD

TOASTED CRUSTS | 8

BLUE CHEESE

PARMESAN

HORSERADISH