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n exquisite jewel with many facets", the words of an honored

guest, best describe Graycliff.

The 260-year-old main house with well-appointed rooms and a cellar which, according to legend, once housed a garrison, is now an elegant inn with a world-class wine cellar and the Bahamas' only 5-star restaurant.

History has it that the mansion was originally built by Captain John Howard Graysmith, a famous pirate of the Caribbean who commanded the notorious schooner Graywolf and plundered treasure ships along the Spanish Main. His buccaneering not only made him rich, but it also brought him fame and he was greatly feared for his famous exploits.

Throughout the years, Graycliff passed hands from private home to the American base during the Revolution in 1776 to a private inn in 1844 where the French's invited guests to board by, day, week or month. During the American Civil war, Graycliff once again served as an American Navy post.

During the roaring 1920s, Graycliff once again opened its doors to the public. It was then owned by Mrs. Polly Leach a close companion to the heinous Al Capone. Needless to say, Graycliff was the most sophisticated gathering spot for the rich and famous.

In the years before World War II, Graycliff became a popular meeting place for British royalty and their guests Winston Churchill, Princess Maria and Prince Paul of Greece, the Duke of Kent, Lord Beaverbrook, Earl Mountbatten, Aristotle Onassis, and influential world leaders came to visit, some with regularity.

Graycliff later became the private residence of a wealthy Canadian couple, Mr. and Mrs. I. Walton Killiam. They had an equitable solution: summers in beautiful Montreal and winters in sunny Nassau. During their ownership, they completely renovated the mansion and constructed what is the Bahamas' first swimming pool.

Royalty purchased Graycliff in 1966, in the personages of Lord and Lady Dudley, Third Earl of Staffordshire. During their ownership, Graycliff hosted such nobility as the Duke and Duchess of Windsor (formerly King Edward VIII). Lady Grace Dudley added a strict English accent to the decor and priceless collections of antiques, some of which still decorate the guest rooms and public areas.

In 1974, Graycliff once again emerged from its life as a private home, to become one of the leading hotels in the world, with an acclaimed restaurant. The new owners, retained the old-world ambience of the house, keeping the original furnishings in place.

Today, Graycliff Restaurant is recognized as one of the most distinctive dining rooms in the world. It epitomizes elegant dining in the finest Continental and Bahamian tradition. The wine and liquor cellars, a true connoisseur's delight, are complimented by Graycliff's own top-rated hand rolled cigars.

Inquire about our exclusive wine tastings or parties in our wine cellar dining room.

A visit to our logo shop on the front verandah is a must.

Welcome to Graycliff and Enjoy Your Evening.



The RICH and FAMOUS 1988
World's Best



Winner
Since 1988



BEST of the BEST 2004
Robb Report



*Les Hors-d'Oeuvres
Chauds et les Pâtes
Hot Appetizers and Pastas*

FEUILLETÉ DE HOMARD POÊLÉ À LA CRÈME
DE SAFRAN 29.50

*Morsels of Bahamian Lobster Tail in a Fresh Full Cream Sauce
Perfumed with Rare Fine Spanish Saffron Pistils*

BROCHETTE D'ESCARGOTS SAUCE BOURGUIGNONNE,
POLENTA GRILLÉ ET FENOUIL 19.75

*Selected Farm Raised Snails with Grilled Polenta,
Fennel and Bourguignonne sauce*

COQUILLE DE FRUITS DE MER PÈRE JACQUES 18.75

*Mixed Crustaceans and Canadian Sea Scallops Gently Blended
with Cream, Plum Tomato Sauce and
Generously topped with Italian Reggiano Parmesan Cheese*

FETTUCCINE ENRICO 21.75 Main Course 42.00
*Egg Enriched Fettuccine Delicately Folded with Fresh Full Cream,
Aged Grana Padano Parmesan and Secret Recipe of Seasonings*

FRESH EGG PASTA AUX POISSONS 33.75 Main Course 59.50

Fresh Seafood Pasta

CARPACCIO DE THON 23.50

Tuna Carpaccio with Capersberries, Red Onion and Vine Ripe Tomato

ITALIAN CHARCUTERIE SPECIALTIES PLATTER 21.75

SMOKED DUCK PROSCIUTTO WITH MELON 21.50



*Les Caviars
et les
Hors D'Oeuvres Froids
Caviars and Cold Appetizers*

CAVIAR DE RUSSIE OSSETRA MARKET PRICE
Unpasteurized Medium Grain Caviar

ROYAL CAVIAR GRAYCLIFF (L'Ounce - Per Ounce) MARKET PRICE
Unpasteurized Large Grain Caviar

FOIE GRAS POELE AUX DATTES ET POMMES AU CALVADOS 62.00
Pan seared fresh Foie Gras with Dates, and Caramelized Apple with Calvados

MOZZARELLA DE BUFALA À L'ITALIENNE 21.00
Buffala Mozzarella, Fresh Basil and Tomato, Extra Virgin Olive Oil

SMOKED SAUMON AU POIVRE ET EPICES DES TROPIQUES,
CREME FRAICHE 19.75
Salmon with Onion, Pantelleria Capers, Red Onions, Spices, Greens and Fresh Cream

PINCES DE CRABES FROIDES SAUCE TIÈDE
À LA MOUTARDE DE DIJON MARKET PRICE
*Chilled Bahamian Stone Crab Claws
with Warm French Dijon Mustard Sauce*

COCKTAIL DE CREVETTES 18.75
White Gulf Coast Shrimp Cocktail Sauce



*Les Potages
et le Risotto
Soups and Risotto*

BUTTERNUT SQUASH SOUP "CHEF SPECIALTY" 11.50

BISQUE DE LANGOUSTE BAHAMIENNE À L'ARMAGNAC 12.75
Lobster Bisque with Chateau de Laubade Armagnac

CHAUDRÉE DE CONQUES 12.75
Bahamian Style Conch Chowder

REAL ITALIAN RISOTTO 26.75
With Saffron, Pistils and Mushrooms

TRUFFLE PASTA PURSES 29.50
With Truffle Caviar, Butter and Sage

*Les Salades
Salads*

SALADE CÉSAR 13.75
*Chef's Personally Selected Romaine Lettuce from the Market,
Tossed with Ancient Family Recipe topped with Focaccia Croutons
and Grated Reggiano Parmesan*

SALADE GRAYCLIFF, ASSAISONNEMENT MAISON 12.75
*Seasonal Assortment of Greens with Homemade Mayonnaise Vinaigrette
and the Finest Imported Madagascar Green Peppercorns*

NAPOLEON DE BETTERAVES, FROMAGE DE CHEVRE,
AMANDES ET VINAIGRE DE SHERRY 16.25
Napoleon of Roasted Beets with French Goat Cheese and Old Sherry Vinaigrette

SALADE TROPICAL 14.25
A concoction of artisanal salads, hearts of palm, coconut with balsamic vinaigrette





Les Entrées

STUFFED POULET ORGANIQUE SAUCE AU SHERRY 41.50
Cider Brined Organic Pousson with Spanish Sherry Sauce

COEUR DE FILET AUX QUATRES POIVRES ET COGNAC 56.75
*Certified Angus Beef Filet with Crushed Black, Green, White and
Red Peppercorns, Shallots in a Cognac Cream Sauce*

CANARD À L'ORANGE MAÎTRE AUGUSTE ÉSCOFFIER 44.75
*Famous Oven Slow Roasted Crisp Duck Citrus,
in Bahamian Citrus Sauce Escoffier*

CONTRE-FILET DE CHOIX AU RAGÔUT DE CHAMPIGNONS 54.75
*14 oz In House Fourteen Days Aged Certified Angus Beef,
Prime Center Cut Sirloin Steak with Mushroom from the Highlands*

FILET MIGNON BEURRE MAITRE D'HOTEL 54.75
*10 oz In House Fourteen Days Aged Certified Angus Beef,
Prime Filet Mignon with Seasoned Butter*

22 OZ PRIME PORTERHOUSE 67.50
With Onion Rings and Béarnaise Sauce





Les Poissons de Mer

Fish

FILET DE MEROU SAUCE DIJONNAISE 53.50

*Pan Braised Nassau Grouper Filet, on a Bed of Spinach
with a Fresh Unpasteurized Cream
Blended with French Dijon Mustard*

SOLE BRAISÉE AUX HERBES DE PROVENCE 69.75

Fresh Braised Dover Sole, with Beurre Blanc Sauce

FILETE DE DORADE EN PAPILOTE AVEC
SON JUS ET PERFUMS 52.50

Papillote of Snapper with its Own Juices and Spices

CHILEAN SEA BASS ROMESCO SAUCE 62.75

SHARING CHARGE: APPETIZERS 4.00
MAIN COURSE 10.00



Les Crustaces

Seafood

LANGOUSTE À LA GRAYCLIFF 63.75

Bahamian Deep Sea Spiny Lobster Morsels in a Cream Based White Wine Tomato. Thermidor Style Sauce all Stuffed and Baked in the Shell of the Lobster Tail

SCAMPI GRILLÉS, BEURRE A'L'AIL 59.75

Charcoal Grilled Jumbo Shrimp, Garlic Butter on a Bed of Egg Noddles

LANGOUSTE GRILLÉE DEUX SAUCES 61.50

Chef's Prize Winning Bahamian Deep Sea Spiny Lobster Tail with a French White Wine Butter Sauce and a Reduced Lobster Velouté

BOUILLABAISSE A'LA BAHAMIEN ET ROUILLE 68.00

Bahamian Seafood Bouillabaisse, Grilled Ciabatta Bread and Basmati Rice, Red Pepper Rouille

SAUTÉED DRY SCALLOPS WITH ORZO AND WILD MUSHROOMS 61.00

"A Real Rare Delicacy"

STUFFED RAVIOLACCI WITH LOBSTER MORSELS 59.50

Wild Mushrooms, Pomodorini, Capers, Sage, Fresh Parmesan

SHARING CHARGE: APPETIZERS 4.00
MAIN COURSE 10.00



Les Entrées Pour Deux

Main Courses for Two

CHATEAUBRIAND GRILLÉ AUX PRIMEURS 66.50 per person
*Fourteen Days in-house Aged Certified Angus Beef Tenderloin,
Béarnaise Sauce and Grand Selection of Seasonal Vegetables*

CARRÉ D'AGNEAU DU CHEF 68.75 per person
*Roasted Colorado Baby Lamb Rack with Focaccia Crumbs,
Chopped Garlic and Parsley Crust, Selection of Vegetables*

LES FRUITS DE MER À LA GRAYCLIFF 69.50 per person
*Medley of Canadian Jumbo Sea Scallops,
Spiny Deep Sea Lobster, White Gulf Coast Shrimp,
Shallow Water Nassau Grouper Filet and
Grand Selection of Seasonal Vegetables*

SIDE ORDERS

Creamy Yukon Gold Purée 8.00

Spinach and Spanish Manchego Cheese Gratin 10.00

Lyonnais Potatoes 8.00

Grilled Asparagus with Lemon Butter 11.00

Assorted Roasted Mushrooms with Garlic
and Fresh Herbs 12.00

Four Seasonal Vegetables of the Day 12.00

Italian Stone Ground Polenta with Blue Cheese 8.50

French Ratatouille en Cocotte, Eggplant, Zucchini,
Onions, Peppers, Tomatoes, Garlic 12.00