

STARTERS

SOUP OF THE DAY

With a Roll & Butter

PEAR SALAD

Smoked Pear, Apple, Cranberries, Cucumber & Blue Cheese, drizzled with Bermuda Honey Vinaigrette

MANGO CHICKEN SPRING ROLLS

with Mango Chutney Sauce

BERMUDA CODFISH FRITTERS

with Banana Tartar Sauce

MAINS ADD FRIES OR GARDEN SALAD \$6

BERMUDA FISH SANDWICH

Local Fish, Fried Onions, Coleslaw, Tartar Sauce, Lettuce & Tomato on a Lightly Toasted Brioche Bun

BERMUDA LOBSTER ROLL

Local Lobster, Peppers, Onions, Celery, Tossed in a Special Sauce (DF) on a Lightly Toasted Brioche Bun

PORTOBELLO BURGER

Homemade Patty with Caramelized Onions & Truffle Garlic Aioli Sauce on a Lightly Toasted Brioche Bun

GARDEN PASTA

GF Pasta in Butternut Squash Vodka Sauce with Tomato, Onions & Garlic, Topped with Grilled Chicken & Parmesan Cheese



STARTERS

FRENCH ONION SOUP

Caramelized Onions in a Brandy Broth with Toasted Bread, Melted Provolone & Gruyère Cheese

BERMUDA SEAFOOD CHOWDER

Fish Chowder with Clams, Mussels, Lobster, Crab & a Dinner Roll

PEAR SALAD

Smoked Pear, Apple, Cranberries, Cucumber & Blue Cheese, Drizzled with Bermuda Honey Vinaigrette

LOBSTER SPRING ROLLS

with Mango Chutney Sauce

BERMUDA CODFISH FRITTERS

with Banana Tartar Sauce

MAINS UPSIZE YOUR MAIN \$\$ | 1/2 BROILED LOBSTER \$ 25 | SEAFOOD BOIL \$30

CHICKEN KIEV

Crispy Stuffed Chicken Breast, with a Spinach & Ginger Butter (DF) on Garlic Mash & Vegetable

LOCAL CATCH

Pan Seared with Glazed Potatoes, Vegetable & Drizzled with a Rum Banana Cream Sauce & Toasted Almonds

8 OZ HANGER STEAK

Glazed Potatoes & Vegetable, Drizzled with Chimichurri Sauce
(RECOMMENDED MEDIUM, MEDIUM RARE, OR RARE)

PORTOBELLO WELLINGTON

with Caramelized Onions & Spinach in a Puffy Pastry, Vegetable & Gravy

DESSERT 1 ONLY

BERMUDA LOQUAT ICE CREAM (18Y & UP)

LEMON SORBERT

CHEESECAKE

DESSERT OF THE DAY

