

RESTAURANT WEEKS

DINNER

MENU

3 COURSE
\$ 69.00
+ GRATS



STARTER

Loquat Harvest Salad

Local greens with toasted almonds, goat cheese, cherry tomatoes, shaved red onion & cucumber, tossed in our house-made Loquat Vinaigrette.

Thyme Bermuda Fish Chowder

Fresh local fish simmered slowly with vegetables, tomatoes & aromatic herbs. Finished with black rum and a hint of Simons Sherry Pepper Sauce.

French Onion Soup

Caramelized onions in a rich thyme & wine broth, topped with toasted baguette and golden melted Gruyère.

Lobster Fritters

Crispy, tender Bermuda lobster folded into a savory herb batter with a hint of spice. Served with our special dipping sauce.

ENTREE

Pan-Seared Local Catch

Fresh island-caught fish topped with toasted almonds, rum & banana. Served with charred broccolini, garlic-butter mashed potatoes & lemon-butter sauce.

Stuffed Chicken Breast

Pan-seared chicken breast filled with a creamy spinach & artichoke blend. Served with herb-roasted potatoes, charred broccolini & a creamy roasted garlic sauce.

Cajun Ribeye

Juicy 12 oz ribeye rubbed with our Cajun seasoning. Served with home-cut truffle fries, charred broccolini & a creamy Cajun garlic sauce.

Vegan Zucchini Parmigiana

Tender roasted zucchini layered with tomato basil sauce, vegan mozzarella & vegan parmesan. Baked to perfection and served with charred broccolini.

DESSERT

Bird's-Eye Custard Tart

Silky vanilla custard in a delicate pastry shell, topped with whipped cream & fresh fruit.

Biscoff Cheesecake

Creamy cheesecake over a buttery Biscoff cookie crust, topped with caramel & cookie crumble.

Fried Banana Roll

Ripe banana dusted in cinnamon sugar, wrapped in a crispy spring roll shell & fried to golden perfection. Served with banana-rum sauce & ice cream.

UPSIZE To : ½ Med Broiled Lobster + \$25
Seafood Boil + \$35.00 - King Leg Boil + \$45

T A B L E S ' M O R E S
2 P E R S O N M I N
\$ 1 6 P P



RESTAURANT WEEKS
 COCKTAILS & MOCKTAIL (**)
 SPECIAL
MENU

ALL
 COCKTAILS
 \$16.00
 ** MOCKTAILS
 \$12.00
 + GRATS

1. The Gombey Swizzle

Ingredients: Gombey Rum, Pineapple, Orange, Falernum, Bitters & A special Juice blend
 Garnish: Orange slice & cherry

2. Pink Sand Martini **

Ingredients:Vodka, Lemon, Guava, elderflower with a pink sugar rim & Flower.

3. Loquat Gimlet **

Ingredients: Gin, Loquat, Thyme Sprig, lime & garnished with lime.

4. Sunset Paloma **

Ingredients:Tequila , grapefruit, pineapple, soda & garnish with a salted grapefruit rim

5. Smoked Old Thymer

Ingredients: Bourbon, Brown sugar simple syrup, Orange, Bitters & garnish with a smoked thyme sprig.

6. Coconut Breeze **

Ingredients: Gombey Rum, Coconut, pineapple, Lime & garnish with toasted

RESTAURANT WEEK SPECIAL
 TAKE HOME YOUR VERY OWN SIMON'S BERMUDA
 GOMBEEY RUM FOR JUST \$35
 A TRUE TASTE OF BERMUDA, HANDCRAFTED WITH
 ISLAND SPIRIT AND FLAVOR. 🌿
 ASK YOUR SERVER



RESTAURANT WEEKS

BREAKFAST

SPECIAL

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COCKTAILS
\$16.00
** MOCKTAILS
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RESTAURANT WEEKS

LUNCH

MENU

STARTER

2 COURSE
\$ 35.00
+ GRATS

Soup of the Day

A daily chef creation made with fresh, seasonal ingredients. Always prepared from scratch and served hot

Chicken Mango Spring Roll

Fresh chicken, ripe mango, and crisp vegetables tightly wrapped in a golden spring roll & fried. Served with a sweet chili mango chutney

Roasted Corn Salad

Roasted corn tossed with local Arugula, Spinach, cucumber, jalapeños, cherry tomatoes, feta cheese, cilantro & tossed in our Bermuda honey vinaigrette.

ENTREE

Fried BLT Sandwich

Crispy fried bacon layered with fresh lettuce, tomato, sliced apple, pickled red onions, loquat jam, stacked between toasted ciabatta. Served with fries or salad.

Roasted Turkey & Cranberry Walnut Ciabatta

Fresh turkey with arugula, apple, and a homemade cranberry walnut mayo, on toasted ciabatta. Served with fries or salad.

Jerk Pasta

Penne with sautéed peppers and onions in a creamy jerk pink sauce, topped with tender jerk chicken & finished with fresh Parmesan cheese. Served with warm garlic bread

Bermuda Fish Sandwich

Fried seasoned wahoo with fried onions, coleslaw, tartar sauce, lettuce & tomato on lightly toasted raisin bread
Add fries or salad \$6