

# APPETIZERS

**GRILLED ARTICHOKE HEARTS** \$12~

PARMESAN, KALAMATA OLIVES, ROASTED PEPPERS,  
TRUFFLE OIL, PRESERVED LEMON, SHERRY  
GASTRIQUE, OLIVE SPHERE

**SEARED YELLOWFIN TUNA** \$16~

CORN SALSA, AVOCADO ICE CREAM, CHILI OIL,  
TORTILLA, CILANTRO

**CHARCUTERIE PLATE** \$20~

A SELECTION OF SALT CURED MEATS, AND HOUSE  
MADE PATE, PICKLES AND WARM BREAD

**SEARED SCALLOPS** \$15~

BACON POWDER, MOREL MUSHROOMS,  
GRILLED PEACHES, SMOKED MAPLE SYRUP

**FRESH FISH TASTING** \$18~

*RAW* - GRAPEFRUIT, FENNEL, CHILI  
*FRIED* - CORN FLAKE & MAPLE, TARO CHIP  
*GRILLED* - PARSNIP PUREE, DATE COULIS

**LOBSTER SPRING ROLLS** \$18~

PAN FRIED, MANGO AND BRIE, TANGERINE  
MASCARPONE, GINGER OIL

**OYSTERS (1/2 DOZEN)** \$19~

CHILLED FRESH OYSTERS, FRESH HORSERADISH,  
CUCUMBER "PEARLS"

**MINI KOBE SIRLOIN** \$18~

SOUS VIDE THEN CHAR GRILLED, PORT WINE DEMI,  
TRUFFLE OIL, FOIE GRAS BRÛLÉE, TARO CHIPS

**MANGALISTA PORK BELLY** \$15~

SLOW COOKED 24 HOURS, MISO BUTTERSCOTCH  
TEMPURA SHIITAKE, TOGARASHI

**BEEF AND LOBSTER TARTAR** \$18~

BEEF TENDERLOIN, POACHED LOBSTER, SHALLOTS,  
FRESH PARSLEY, QUAIL EGG, TOASTED BRIOCHE,  
FIG MUSTARDO, SMOKED PAPRIKA AIOLI

## ENTREE

### SEAFOOD

**GRILLED FRESH SCALLOPS** \$34~  
LOBSTER ESCABECHE, QUINOA, TOY BOX  
TOMATOES, FRESH ARTICHOKE, ASPARAGUS  
TAMARIND VINAIGRETTE

**PAN SEARED FRESH SNAPPER** \$33~  
ROASTED CAULIFLOWER GNOCCHI, PANCETTA  
BROCCOLI RABE SAUTÉ, TANGERINE BASIL BUTTER,

**GRILLED BERMUDA ROCKFISH** \$35~  
BLACK BEAN GLAZE, HUNAN STYLE VEGETABLES,  
STICKY RICE, MISO MUSTARD, CRISPY WONTONS

**CHAR GRILLED LOCAL WAHOO** \$34~  
SUMAC SPICE RUBBED, EGGPLANT GRATIN,  
WHIPPED FETA CHEESE, OLIVE POLENTA, CARROT  
HUMMUS, MEDJOL DATE COULIS

**WILD SPRING SALMON** \$31~  
MAPLE BRINED, HORSERADISH RISOTTO,  
TRUFFLED BABY TURNIPS, MOREL MUSHROOMS,  
BLACK GARLIC HOLLANDAISE

**GRILLED SWORDFISH** \$33~  
ROASTED SUNCHOKES, CHORIZO CRUST, BABY LEEKS  
HAM REDUCTION, LEMON ROMESCO SAUCE

**POACHED LOBSTER PASTA** \$30~  
BUTTERED MAINE LOBSTER, SAUTÉED SPINACH, AND  
MARINATED MUSHROOMS. SERVED IN A GARLIC,  
CHILI OLIVE OIL SAUCE *OR* A BRANDIED PARMESAN  
CREAM SAUCE

**DAILY FRESH FISH** (MARKET PRICE)

**LOCAL LOBSTER AS AVAILABLE** (MARKET PRICE)

### CHOPS AND POULTRY

**PORK SKIRT STEAK** \$32~  
CHAR GRILLED, BABY BOK CHOY, PORCINI GOAT  
CHEESE DUMPLINGS, PLUM BARBEQUE SAUCE,  
SLOW COOKED BELLY, APPLE KIMCHI

**NIMAN RANCH NEW YORK STEAK** \$60~  
DRY AGED, HORMONE AND ANTIBIOTIC FREE,  
12 OZ CUT, TERIYAKI GLAZE, SHIITAKE TEMPURA,  
YAM MASH, EDAMAME HUMMUS

**BEEF DUO - 2 WAYS** \$38~  
CHAR GRILLED FILET MIGNON, SOUS VIDE SHORT  
RIB, PARSNIP POTATO PUREE, SPINACH, FRIED  
BÉARNAISE "YOLK"

**BONE-IN RIB EYE** \$42~  
DUCK FAT FINGERLING POTATOES, HARICOT VERT,  
CHANTERELLE MUSHROOMS, PORT WINE DEMI GLACE,

**LAMB TASTING** \$36~  
*TENDERLOIN*- RYE BREAD, PICKLES, TRUFFLE OIL  
*SEARED LOIN*-CHIMMICHURI SAUCE, MASH  
*SOUS VIDE LEG-MERGUIEZ* CREPINETTE, BRUSSELS

**FRENCH CUT CHICKEN BREAST** \$28~  
WADSON'S LOCAL FREE RANGE CHICKEN,  
PUMPKIN SPAETZLE, LOCAL VEGETABLES,  
SAGE SMOKED SHALLOT PAN SAUCE

**VEGETARIAN ENTRÉE** \$24~  
ALLOW OUR CHEF TO PREPARE SOMETHING  
SPECIAL, NOTIFY YOUR SERVER OF ANY ALLERGY  
ISSUES

## DESSERT

**GIANDUJA PAREFAIT** \$10~  
CHOCOLATE HAZELNUT PAREFAIT, DARK CHOCOLATE  
ESPRESSO COOKIE, STRAWBERRY COMPOTE AND  
WHITE CHOCOLATE POWDER

**PEANUT BUTTER MOUSSE** \$10~  
SALTED CARAMEL, RASPBERRY "AIR", CHOCOLATE  
PRETZEL STREUSEL, ROOT BEER MARSHMALLOW

**CHOCOLATE BANANA BREAD VOLCANO** \$10~  
MELANIE'S BANANA BREAD PUDDING, WARM LIQUID  
CHOCOLATE, GRAND MARNIER CRÈME ANGLAISE

**GINGER BREAD TOFFEE PUDDING** \$10~  
CARAMEL SAUCE, GINGER ICE CREAM,  
CRÈME ANGLAISE

**PEACH UPSIDE DOWN CAKE** \$10~  
SALTED BUTTER ICE CREAM, SUGAR COOKIE,  
CARAMELIZED WHITE CHOCOLATE

**PRICKLY PEAR PANNA COTTA** \$10~  
FROMAGE FRAIS, MUSCAT GELEE,  
5 SPICE MACADAMIA NUT TUILE

**DELUXE CHOCOLATE FONDUE FOR TWO** \$24~  
POUND CAKE, BISCOTTI, MARSHMALLOWS, FRESH  
SEASONAL FRUIT WITH WARM, WHITE AND DARK  
CHOCOLATE SAUCE

**ARTISAN CHEESE SELECTION ON GRANITE** \$18~  
SELECTION OF THREE CHEESES, MEDJOL DATES,  
CROSTINIS

**BAILEY'S ICE CREAMS & SORBETS** \$6~  
LOCALLY MADE, SELECTION OF THREE

## SOUPS

**BERMUDA FISH CHOWDER** AS FEATURED IN BON APPETIT 9<sup>50</sup>

**SOUP DU JOUR** 8<sup>50</sup>

## SALADS

**GOAT CHEESE SALAD** \$13~  
HAZELNUTS, ROASTED BEETS, BLUE BERRY  
VINAIGRETTE, ARUGULA, ROSEMARY BRITTLE,  
GOAT CHEESE BRULE

**CONTEMPORARY CAESAR** \$12~  
ROMAINE LEAVES, FRIED SOUS VIDE EGG, PARMESAN  
LEMON DRESSING (NO ANCHOVY), OLIVE OIL  
*CONVENTIONAL AVAILABLE*

**SPINACH LEAVES** \$10~  
BALSAMIC FIG VINAIGRETTE, CITRUS SEGMENTS,  
CANDIED MACADAMIAS, GRAPES, GORGONZOLA

**MOZZARELLA & TOMATO** \$13~  
FRESH MOZZARELLA "DROP" SPHERES, HEIRLOOM  
TOMATOES, BASIL, SEA SALT, EXTRA VIRGIN OLIVE  
OIL "DUST"

**GRILLED FRESH FIGS** \$12~  
CHAR GRILLED, FETA CHEESE, REDUCED BALSAMIC,  
BERMUDA HONEY, TOASTED WALNUTS,  
BUTTER LETTUCE

EXECUTIVE CHEF: DEREK MYERS  
RESTAURANT MANAGER: MIKE MAGUIRE  
SOUS CHEF: SURESH AMARATHUNGA