

GOURMET SANDWICHES

FILET MIGNON NAAN WRAP \$22~

SLICED GRILLED TENDERLOIN, CRISP ARUGULA, BOURSIN CHEESE, SUN DRIED TOMATOES, ROAST GARLIC, HOUSE MADE NAAN BREAD, GUINNESS BATTERED ONION RINGS

CHAR GRILLED SWORDFISH \$18~

CAJUN BUTTER, APPLE SLAW, ROASTED VEGETABLE SALAD, SERVED OPEN FACE ON TOASTED BAGUETTE

GRILLED WAHOO FAJITAS \$17~

LEMON CHILI MARINADE, AVOCADO, HEIRLOOM TOMATO SALSA, CILANTRO, CORN BELL PEPPER SLAW

HOUSE MADE LAMB BURGER \$19~

FOIE GRAS STUFFED, FIG MUSTARDO, BRIOCHE BUN, FRIES AND GREENS

GROWN UP GRILLED CHEESE \$17~

SHARP WHITE CHEDDAR, MOZZARELLA, TRUFFLE, BEEF SHORTRIB, SOURDOUGH, GREENS

KOBE BEEF SLIDERS \$19~

HOUSE MADE MINI KOBE BURGERS, SHARP CHEDDAR CHEESE, CRISPY ONIONS, BRIOCHE BUNS, SMOKED TOMATO SAUCE, HORSERADISH MAYO AND MIXED GREENS

ENTREES

POACHED LOBSTER PASTA \$29~

BUTTERED MAINE LOBSTER, SAUTEED SPINACH, AND MARINATED MUSHROOMS. SERVED IN A GARLIC, CHILI OLIVE OIL SAUCE *OR* A BRANDIED PARMESAN CREAM SAUCE.

KOBE SIRLOIN "STEAK FRITES" \$30~

CHAR GRILLED KOBE SIRLOIN STEAK, PARSNIP FRIES, MIXED GREENS, PORT WINE DEMI GLACE,

PAN SEARED FRESH SNAPPER \$28~

TERIYAKI GLAZE, CANTON NOODLES, TEMPURA SHIITAKE MUSHROOMS, JULIENNE VEGETABLES, TANGERINE GINGER DRESSING

ROASTED BERMUDA ROCKEFISH \$30~

BLACK BEAN MAPLE GLAZE, HUNAN STYLE VEGETABLES, STICKY RICE, MISO MUSTARD, FRIED WONTONS

GRILLED FILET MIGNON \$31~

GORGONZOLA YUKON GOLD MASH, SAUTÉED LOCAL VEGETABLES, CHANTERELLE MUSHROOMS, SMOKED SHALLOT DEMI GLACE

CHAR GRILLED TUNA \$29~

CORN SALSA, QUINOA SALAD OF TOMATOES, ASPARAGUS, ARTICHOKE AND OLIVES, TAMARIND VINAIGRETTE

GRILLED WILD SPRING SALMON \$27~

HOUSE SMOKED SALMON, WARM POTATO ROESTI, ARUGULA SALAD, ONION & SAGE CHUTNEY, HORSERADISH CAPER MAYO

DESSERT

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

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

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

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

FRESH FRUIT & SORBET \$10~
SLICED FRESH FRUIT, BAILEY'S SORBET,
HOUSE MADE BISCOTTI

BAILEY'S ICE CREAMS & SORBETS \$8~
LOCALLY MADE, SELECTION OF THREE

COFFEES

ESPRESSO \$4⁵⁰
CAPPUCCINO \$5⁵⁰
CAFE LATTE \$5⁵⁰
CAFE MOCHA \$5⁵⁰

APPETIZERS

GRILLED ARTICHOKE HEARTS \$12~
PARMESAN, KALAMATA OLIVES, ROASTED PEPPERS,
TRUFFLE OIL, PRESERVED LEMON, SHERRY GASTRIQUE,
OLIVE SPHERE

SEARED YELLOWFIN TUNA \$15~
CORN SALSA, AVOCADO ICE CREAM, CHILI OIL,
TORTILLA, CILANTRO

LOBSTER SPRING ROLLS \$16~
PAN FRIED, MANGO AND BRIE, TANGERINE
MASCARPONE, GINGER OIL

OYSTERS (1/2 DOZEN) \$19~
CHILLED FRESH OYSTERS, FRESH HORSERADISH
TRADITIONAL MIGNONETTE

SEARED SCALLOPS \$15~
BACON POWDER, MOREL MUSHROOMS,
GRILLED PEACHES, SMOKED MAPLE SYRUP

SOUPS

BERMUDA FISH CHOWDER AS FEATURED IN BON APPETITE 8⁵⁰
SOUP DU JOUR 7⁵⁰

SALADS

GOAT CHEESE \$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 \$10~
BALSAMIC FIG VINAIGRETTE, CITRUS SEGMENTS,
CANDIED MACADAMIAS, GRAPES, GORGONZOLA

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