

HOT APPETIZERS

Escargot

Snails baked on Mushroom Caps with Garlic Butter ~ Served with French Bread Slices \$10.50

Calamari

Special Breaded House-made Calamari with a Spicy Picante Tomato Sauce \$12.50

Shrimp and Scallop Sampler

Jumbo Shrimps and Scallops wrapped in Bacon with a Mango Coconut Dressing \$18.50

COLD APPETIZERS

Jumbo Shrimp Cocktail

With Spicy Cocktail Sauce or Brandy Cocktail Sauce \$12.00

Scottish Smoked Salmon

Served with Chopped Onions, Capers, Chopped Egg and Rye Toast \$13.00

Assorted Fresh Fruit Platter

Seasonal Fruits served with Cottage Cheese or Rainbow Sorbet \$13.00

SOUPS

French Onion Soup

Baked with Cheese on Crouton \$6.50

Traditional Bermuda Fish Chowder

Served with Black Rum and Sherry Peppers \$8.00

Soup of the Day

Chef's Creation \$6.50

SALADS

House Salad

Mixed Greens with Cucumbers and Tomatoes **\$6.50**

Classic Caesar Salad

Traditional Romaine Hearts with Creamy Parmesan Dressing and Croutons **\$12.00**

With Grilled Chicken Add \$3.00

With Jumbo Shrimps or Scallops Add \$6.00

Spinach Salad

Fresh Spinach Leaves topped with Bacon and Pine nuts served with Warm Bacon Vinaigrette Dressing **\$9.00**

Caprese Salad

Sliced Tomatoes and Mozzarella Cheese served with Balsamic Vinaigrette Dressing **\$10.00**

PASTA

Chicken or Shrimp Bowtie Pasta

Chicken or Baby Shrimps in a delicious cream sauce **\$18.00**

Vegetable Pasta

Bowtie Pasta with grilled vegetables of the day in a cream sauce **\$16.00**

****A 15% gratuity will be added to your bill****

MAIN COURSE

Chicken Cordon Bleu

Breaded tender chicken breast stuffed with ham and cheese pan fried \$20.00

8oz Choice Filet Steak

With Fresh Asparagus and Béarnaise Sauce \$39.00

12oz Sirloin Steak

With Garlic Butter \$34.50

12oz Madagascar Pepper Steak

Choice Rib Eye Steak with Madagascar Green Pepper and White Wine Demi Glace \$37.50

12oz Choice Rib Eye Steak

With Caramelized Onions \$36.00

16oz T- Bone Steak

Cooked to perfection with a choice of Garlic Herb Butter or Caramelized Onions \$40.00

Medallions of Beef and Veal Tenderloin

Topped with lobster medallion, Asparagus and shrimp in Sauce Béarnaise \$36.00

Roast Rack Of Lamb

Served on Cornbread Stuffing with Garlic Tomato Dressing \$38.50

***All entrees are served with the Vegetable of the Day and a choice of Baked Potato, Homemade French Fries, Roast Potato, Rice or Noodles*

A 15% gratuity will be added to your bill

FISH & SEAFOOD

Fresh Bermuda Fish~ Wahoo or Rockfish

Baked or Pan Fried and served with a Lemon Butter Sauce MARKET PRICE

Fresh Salmon Steak~ Prepared to Perfection

Grilled or Poached~ served with a Cream Dill Sauce \$35.50

Jumbo Scallops

Wrapped in Bacon served with Hollandaise Sauce \$38.00

Jumbo Shrimps

Butter Sautéed served with Garlic and Tomato Dressing \$37.50

Lobster Tails

Broiled Bermuda style with Savory Stuffing and Drawn Butter \$39.00

Fresh Bermuda Lobster (In Season)

Broiled or Thermidor ~ ½ Shell or Whole MARKET PRICE

****A 15% gratuity will be added to your bill****

DESSERTS

Cherries Jubilee

Flamed Hot Cherries over Vanilla Ice Cream

\$15.00

Crème Brulee

\$9.00

Crepe Suzette

Thin Pancakes flambéed in orange liqueur sauce

\$14.00

Chocolate Mousse

\$7.00

Specialty Cake & Pastry Trolley

\$8.50

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