

HOT APPETIZERS

Escargot

Snails baked on Mushroom Caps with Garlic Butter ~ Served with French Bread Slices \$12.50

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 or King Crabmeat Cocktail

With Spicy Cocktail Sauce or Brandy Cocktail Sauce \$14.00

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 \$8.50

Traditional Bermuda Fish Chowder

Served with Black Rum and Sherry Peppers \$9.00

Lobster Bisque

Delicious Lobster Soup with Sherry \$10.00

SALADS

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 \$10.00

Lobster Salad

With Mango and Cucumber ~ Spicy or Brandy Cocktail Sauce \$18.00

PASTA

Chicken or Shrimp Bowtie Pasta

Chicken or Baby Shrimps in a delicious cream sauce \$22.50

Vegetable Pasta

Bowtie Pasta with grilled vegetables of the day in a cream sauce \$19.50

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

MAIN COURSE

Veal or Chicken Cordon Bleu

Breaded tender chicken breast or veal cutlet stuffed with ham and pepper cheese pan fried \$28.00

Veal Scallopine

In a Lemon Butter Sauce \$40.00

Choice Filet Steak "Eliana"

8 oz. filet steak wrapped in bacon topped with sautéed goose liver & burgundy sauce \$46.00

Grilled Veal Chop

Topped with white asparagus & sauce béarnaise \$36.00

12oz Sirloin Steak

With Herb Butter \$38.50

12oz Madagascar Pepper Steak

Choice Rib Eye Steak with Madagascar Green Pepper and White Wine Demi Glace \$40.00

12oz Choice Rib Eye Steak

With fried Onions \$38.50

16oz T- Bone Steak

Cooked to perfection with a choice of Garlic Herb Butter or Caramelized Onions \$46.00

Medallions of Beef and Veal Tenderloin

Topped with lobster medallion, Asparagus and shrimp in Sauce Béarnaise \$40.00

Roast Rack Of Lamb

Served on Cornbread Stuffing with Garlic Tomato Dressing \$42.00

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 \$38.00

Rock Fish "Eliana"

Pan-fried with mango & roast pepper salsa MARKET PRICE

Jumbo Shrimps

Butter Sautéed served with Garlic and Tomato Dressing \$37.50

Lobster Tails

Broiled Bermuda style with Savory Stuffing and Drawn Butter \$42.00

Fresh Bermuda Lobster (In Season)

Broiled or Thermidor ~ ½ Shell or Whole MARKET PRICE

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DESSERTS

Cherries Jubilee

Flamed Hot Cherries over Vanilla Ice Cream

\$18.00

Crème Brulee

\$9.00

Crepe Suzette

Thin Pancakes flambéed in orange liqueur sauce

\$16.00

Chocolate Mousse

\$8.50

Coup Eliana

Vanilla Ice cream topped with Hot Assorted Berries & whipped cream

\$10.00

Specialty Cake & Pastry Trolley

\$8.50

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