

Special Restaurant Week Menu
served in The Cedar Room and Ocean Grill

Appetizers

Lobster Tower

*Layers of lemon dill marinated avocado, mango salsa and poached lobster
~ served over baby greens and drizzled with a remoulade aioli.*

Beet & Goat Cheese Carpaccio

*Thin slices of local beets topped with truffle infused goat cheese, baby arugula greens and
crispy pita bread ~ drizzled a balsamic raspberry vinaigrette dressing.*

Entrées

New York Strip Steak

*Char-grilled, Ancho chili rubbed Certified Angus New York strip steak served with
scalloped potatoes and sauteed French beans ~ finished with a roasted garlic red wine jus.*

Yellowfin Tuna

*Coffee and chili crusted yellowfin tuna fillet served over basmati rice and wilted spinach
~ finished with a lime and vanilla infused butter sauce.*

Roast Chicken

*Oven-roasted, herb marinated breast of chicken served with scalloped potatoes
and rosemary roasted parsnips ~ finished with a port wine shallot jus.*

Dessert

Bermuda Rum Cake

*Yellow pound cake flavored with Gosling's Black Seal Rum, dipped
in Falernum syrup and served warm with vanilla ice cream.*

Chocolate Mousse

*A Bavarian cream flavored with bitter sweet dark chocolate,
laced with Bermuda Gold and topped with whipped cream.*

Coffee, Decaf and Assorted Teas

\$49.00 per person

Plus service charge