

# DINNER MENU | \$69 RESTAURANT WEEK 2025

# **STARTERS**

### FRENCH ONION SOUP

Caramelized Onions in a Brandy Broth with Toasted Bread, Melted Provolone & Gruyére Cheese

#### **BERMUDA SEAFOOD CHOWDER**

Fish Chowder with Clams, Mussels, Lobster, Crab & a Dinner Roll

#### PEAR SALAD

Smoked Pear, Apple, Cranberries, Cucumber & Blue Cheese, Drizzled with Bermuda Honey Vinaigrette

LOBSTER SPRING ROLLS with Mango Chutney Sauce

with Mango Chuthey Sauce

BERMUDA CODFISH FRITTERS

with Banana Tartar Sauce

MAINS UPSIZE YOUR MAIN \$\$ | 1/2 BROILED LOBSTER \$ 25 | SEAFOOD BOIL \$30

#### **CHICKEN KIEV**

Crispy Stuffed Chicken Breast, with a Spinach & Ginger Butter (DF) on Garlic Mash & Vegetable

#### LOCAL CATCH

Pan Seared with Glazed Potatoes, Vegetable & Drizzled with a Rum Banana Cream Sauce & Toasted Almonds

#### **8 OZ HANGER STEAK**

Glazed Potatoes & Vegetable, Drizzled with Chimichurri Sauce (RECOMMENDED MEDIUM, MEDIUM RARE, OR RARE)

#### **PORTOBELLO WELLINGTON**

with Caramelized Onions & Spinach in a Puffy Pastry, Vegetable & Gravy

## DESSERT 1 ONLY

BERMUDA LOQUAT ICE CREAM (18Y & UP) LEMON SORBERT CHEESECAKE DESSERT OF THE DAY

