



### SALADS

**Caesar Salad**, Romaine, Anchovies, Parmesan, Focaccia Croutons \$13  
**Wedge Salad**, Iceberg, Red Onion, Cherry Tomato, Smoked Bacon, Blue Cheese,  
Balsamic \$14  
**Warm Green Bean Salad**, Cherry Tomato, Kalamata Olives, Crispy Quinoa,  
Dijon Vinaigrette \$16  
**ADD:** Salmon \$8, Chicken \$5, Shrimp \$9  
**Duck Salad**, Mesculin, Smoked Duck, Shaved Foie Gras, Quail Eggs,  
Walnuts, Chips, Raspberry Vinaigrette \$18

### SOUPS

**Bermuda Fish Chowder**, Black Rum & Sherry Pepper \$10  
**French Onion Soup**, Grilled Gruyere Cheese, Baguette \$12  
**Butternut Squash Velouté**, Roasted Chestnuts, Truffled Foam \$12

### STARTERS

**Grilled Asparagus**, Hollandaise Emulsion \$16  
**The Melting Brie**, Parma Ham, Poached Apples, Grilled Bread \$19  
**Crispy Crab Cake**, Smoked Onion Remoulade, Lemon \$22  
**Martini Seafood Cocktail**, Shrimp, Calamari, Octopus, Avocado,  
Heart of Palm, Fennel \$19  
**Smoked Salmon Platter**, Sour Cream, Capers, Lemon, Toast \$15  
**Angus Beef Carpaccio**, Parmesan, Cured Egg Yolk, Grilled Spring Onion \$19

*All prices plus 17% Gratuity*

### Note from Head Chef

We hold our farmers, fishermen, and purveyors to the highest standard only using locally sustainable products when available and importing the very best when needed. All products are World Friendly no hormones, no antibiotics, and the freshest on the island. Please also join us at the bar for our wonderful casual fare

*MAP – Guests on our meal plan may select 3 courses including an appetizer, entrée and a dessert*

### MAIN COURSE

**Organic Chicken Breast**, Sweet Puree, Wild Mushroom Fricassee,  
Truffled Demi \$28  
**Slow Cooked Rockfish Couscous**, Saffron aromatized, Chickpeas,  
Raisins, Potato \$36  
**7oz. Angus Beef Tenderloin**, Potato Gratin, Asparagus, Crispy Onions \$38  
**Tagliatelle Pomodoro**, Portobello Mushroom, Tomato Confit,  
Buffalo Mozzarella \$21  
**ADD:** Lobster Medallions \$10

### SIGNATURE SANDWICHES & PIZZA

**Handcrafted Burger**, Cheddar, Bacon, Crispy Onions, Lettuce, Tomato \$19  
**Snapper “Fish & Chips” Sandwich** Homemade Brioche Bun, Beer Battered Fish,  
Coleslaw \$20  
**Grilled Chicken Pesto Sandwich**, French Baguette, Cranberries,  
Organic Tomato Basil Aioli \$20  
**Skirt Steak Taco**, Soft Shell Corn Tortilla, Avocado, Chimichurri, Pickled Onion \$22  
**Grilled Vege Wrap**, Tomato, Greens, Pesto Aioli \$12  
*With your choice of Crispy French Fries, Sweet Potato Fries, Side Salad*  
**Classic Margarita Pizza**, Tomato Sauce, Mozzarella \$16  
**Additional Toppings:**  
Bacon, Ham, Chicken, Chorizo \$1  
Pineapple, Mushrooms, Onions, Olives, Sweet Pepper, Arugula \$1  
Prosciutto \$1.50, Shrimp \$3.25, Buffalo Mozzarella \$3.50, Truffle Oil \$2.25