



AQUA TERRA



DINNER MENU

APPETIZERS

Bermuda Fish Chowder \$10
Sherry Pepper & Black Rum

Soup of the Day VG \$12
Ever changing selection prepared daily

Vegetable Wontons VG, DF \$16
Shredded carrot, shredded cabbage,
julienne jicama, sweet peppers,
sesame oil, Asian chili infused soy sauce

Chicken Florentine Ravioli \$16
3 Chicken, spinach, ricotta cheese, tomato
sauce, parmesan cheese (5pc \$24)

Tuna Tartare DF \$19
Tuna cubed with a sesame ginger and
soy marinade, peppers & onions,
avocado base, scallion chevron

Seared Chickpea Cakes V \$15
Tomato salad with red wine vinaigrette,
raita sauce (Vegan option available)

ENTREES

Beef Tenderloin Medallion GF \$44
6 oz tenderloin, trio of potato gratin,
sautéed greens, red wine jus

Catch of the Day GF \$36
Julienne leek, shitake and fingerling
potato ragout, lemon butter sauce

Beef Ribeye \$48
10 oz ribeye, beer battered onion rings,
asparagus, red wine demi-glace

Pan-Roasted Chicken GF \$29
Breast of chicken, silky mascarpone polenta
grilled asparagus, tomato concasse sauce

Ginger&Hoisin Glazed Salmon \$34
Fragrant rice, baby bok choy GF

Mint Chimichurri Lamb Chop \$42
Sautéed haricots verts, vegetable rice pilaf GF,DF

Bouillabaisse \$37
Mussels, prawns, calamari, mahi-mahi, celery,
onion, sweet peppers, parsley, white wine and
pernod broth, garlic butter infused crostini

SALADS

Greek Salad V, GF \$19
Feta cheese, kalamata olives, cherry tomato,
cucumber, sweet pepper, dijon balsamic dressing

Garden Greens V, GF \$15
Artisan lettuce leaves, mandarin orange, ninja
radish, celery, cherry tomatoes, blue cheese,
pepperoncini, lemon honey dressing

Caesar Salad \$15
Crispy romaine hearts with garlic
croutons and shaved parmesan
With brochette of your choice: wahoo \$12, shrimp \$10, chicken \$7

Endive and Apple Salad VG, GF \$18
Frisee, thinly sliced apples, shaved celery,
julienned jicama, crumbled walnuts,
blue cheese vinaigrette, scallion chevrons

Niçoise Salad GF \$29
Seared ahi tuna, Kalamata olives, haricots
verts, egg, red onion, cherry tomato, potato,
capers, herb dressing
Vegan option available: marinated crusted
tofu Niçoise \$21

CASUAL

Royston's Fish Sandwich \$24
Seasoned wahoo fillet on a raisin bun with
homemade tartare sauce

Angus Beef Burger \$24
Angus beef, aged cheddar, applewood bacon,
lettuce, tomato, caramelized onion jam on a
brioche bun
Served with your choice of french fries, sweet potato fries or garden greens

Fish Tacos \$21
3 soft flour tortillas, avocado, pickled
onions, tomato jalapeño salsa, sour cream

Vegetable Curry VG, GF, DF \$20
Curry with spinach, chickpea, potato and
lemongrass jasmine rice. Served alongside
artisanal greens with a lemon vinaigrette

Fettuccini Alfredo V \$21
Fettuccini served with spinach, shiitake
mushrooms and a creamy garlic parmesan sauce
With brochette of your choice: wahoo \$12, shrimp \$10, chicken \$7

V - Vegan, VG - Vegetarian, DF
Dairy Free, GF - Gluten Free

All Prices are subject to 17% gratuity