



AQUA TERRA



SMALL PLATES

Bermuda Fish Chowder \$12

Sherry pepper, Black Rum, local johnny bread

Soup of the Day \$12 *V, VG, GF, DF*

Ever changing selection prepared daily

Tuna Tartare \$21 *DF*

Tuna cubed with a sesame ginger and soy marinade, peppers & onions, avocado base, scallion chevron

Candied Pork Belly \$19

Slow braised pork belly, shaved local carrots, julienned jicama, arugula, apple cider reduction

Portobello Carpaccio \$18 *DF, V*

Marinated portobello mushroom, red pepper and basil relish, arugula, balsamic glaze

SALAD PLATES

Garden Green Salad \$15 *V, GF*

Baby mixed greens, cherry tomatoes, cucumber, kalamata olives, artichoke hearts, lemon-honey vinaigrette

Baby Kale and Butternut Squash Salad \$20 *VG, GF*

Kale, julienne carrots, and jicama, roasted butternut squash, crumbled pecans, pomegranate, maple vinaigrette

Roasted Pear Salad \$20 *V*

Crumbled goat cheese, arugula, spinach, walnuts, dijon balsamic dressing

Grilled Romaine Caprese Salad \$20 *V, GF*

Grilled romaine, mozzarella cheese, cherry tomatoes, basil leaves, pesto vinaigrette, olive oil drizzle

All salads available with add-on of your choice: wahoo \$12, shrimp \$10, chicken \$7

MAIN PLATES

Beef Tenderloin Medallion \$48

6 oz tenderloin, russet and sweet potato gratin, sautéed greens, red wine demi glace

Catch of the Day \$38 *GF*

Julienne leek, shitake mushroom, spinach and fingerling potato ragout, lemon butter sauce

Beef Ribeye Steak \$51

10 oz ribeye, beer battered onion rings, asparagus, red wine demi-glacé

Chicken Breast with Sage Sauce \$32 *GF*

Pan-seared chicken breast, roasted butternut squash and mushroom wild rice, sauteed kale

Pan-Roasted Salmon \$38 *DF, GF*

Spinach, haricot verts, julienned zucchini, yellow squash, white wine & cherry tomato broth

Mint Chimichurri Lamb Chop \$48 *DF, GF*

Braised brussel sprouts, parsnip puree, mint chimichurri

Mixed Seafood Bordetto \$39 *DF*

A rich stew of tomatoes and wine with shrimp, mussels, mahi mahi, red and green peppers, jasmine rice, toasted ciabatta

Grilled Vegetable Brochettes \$24 *VG, V*

Grilled vegetables, farro with roasted sweet potato, cranberries, red onion, pecans, cilantro pesto oil

Shrimp Scampi with Florentine Ravioli \$35

Pan-seared shrimp, spinach and ricotta ravioli, garlic, white wine, olive oil, sauteed spinach greens

Florentine Ravioli \$25 *V*



All Prices Subject to 17% Gratuities

