



# 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-glaze

### **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

