

Small Plates**Bermuda Fish Chowder \$12**

Sherry pepper, black rum,
local johnny bread
DF

Sesame Crusted Ahi Tuna \$21

Seared saku tuna with sesame seeds,
seaweed salad, ponzu dressing
GF, DF

Seared Scallops \$24

Pan seared scallops, green pea puree,
almond butter sauce
GF

Beef Carpaccio \$24

Angus beef tenderloin, truffle, roasted
pistachio, manchego shavings, arugula
GF

Prosciutto and Melon \$21

Cantaloupe melon wrapped in dry
-cured ham, balsamic glaze
GF, DF

Foie Gras & Apple Purée \$24

Foie gras, grapefruit chardonnay sauce,
apple puree, toasted brioche
GF

Salad Plates**Farmer's Market Salad \$15**

Artisan lettuce, cucumber, fennel,
green peas, olives, cherry tomatoes,
baby radish, red wine vinaigrette
V, VG, GF, DF

Strawberry Bocconcini Salad \$20

Artisan lettuce, fresh strawberries,
bocconcini cheese, almonds,
maple vinaigrette
V, GF

Poached Pear with Port Wine \$20

Red pear, port wine sauce,
pickled vegetables
V, VG, GF, DF

**Balsamic Honey Beets with Goat
Cheese Mousse \$20**

Baby arugula, frisée, balsamic, honey,
red beets, goat cheese, candied pecans
V, GF

From The Grill

All served with garlic herb boursin pommes purée,
swiss chard, balsamic pearl onions and pink peppercorn sauce

16oz Pork Chops, Bone In**\$40****6oz Filet Mignon****\$48****10oz Dry Aged Striploin****\$50****Ribeye****8oz****\$46****14oz****\$70****16oz T-Bone Steak****\$88****16oz Cowboy Split Bone Steak****\$94****16oz Porterhouse Steak****\$100**

Supplement will apply for the 14oz Ribeye, T-Bone, Cowboy and Porterhouse Steak to guests on the MAP Plan

Main Plates**Herb & Garlic Duck Confit \$42**

8oz Duck breast, butternut squash
mousse, asparagus spears,
calvados jus
DF

Smoked Sea Bass \$42

6oz Chilean sea bass smoked and braised,
marinated artichoke, sauteed greens,
celeriac purée, sweet martini velouté
GF

Mushroom Portobello Ratatouille \$28

Herb marinated portobello mushroom
caps, sundried and roma tomato
ratatouille, polenta, basil oil
V, VG, GF, DF

Vegetable Wellington \$28

Puff pastry filled with butternut
squash, mushrooms, kale, and farro,
frisée, aged balsamic, tarragon
cream sauce

Bermuda Rockfish \$38

Almond crusted rockfish, tri color
fingerlings, broccolini, banana
beurre blanc
GF

Camembert Chicken Roulade \$35

6oz Chicken breast, camembert
stuffing, crispy pancetta, parsnip,
edamame, blackberries, sundried
tomato coulis

**Fettuccine al Burro with Asparagus
and Salmon Caviar \$34**

Fettuccine tossed in butter and
parmesan cheese, topped with
sautéed asparagus and salmon caviar