

**Soups & Salads**

**Bermuda Fish Chowder \$10**

*With Sherry Pepper & Black Rum*

**Butternut Squash Soup \$10**

*Velvety Soup made with Roasted Butternut Squash  
(gf, v, vg)*

**Soup of the Day \$10**

**Quinoa Salad \$15**

*Red Quinoa with Cranberries, Pomegranate, Kale, Spinach,  
Feta, Pecan, Balsamic Vinaigrette (gf, v)*

**Citrus Salad \$15**

*Baby Arugula with Grapefruit, Orange, Mandarin,  
Avocado, Carrots, Chickpea, Red Onion and Lemon  
Vinaigrette (gf, v, vg)*

**Entrées**

*Build your Entrée .... add two sides and a sauce of your choosing*

**From The Land & Sea ....**

Beef Ribeye, 10oz. Boneless	\$48
Beef Tenderloin, 6 oz. Boneless	\$44
Rosemary & Garlic Marinated Lamb Chops	\$42
Roasted 1/2 Chicken, Caribbean Spices	\$29
Local Catch, Fresh Catch of the Day	\$36
Pan Seared Snapper, Garlic and Herb Crust	\$34
Ginger Honey Glazed Salmon	\$34

**Dinner Menu**

*Served from 6pm—10pm*

**Appetizers**

**Lamb Kofta \$24**

*Ground Lamb Shoulder, Garlic Hummus, Pepperoncini,  
Cherry Tomatoes, Kalamata Olives, Pita Bread*

**Shrimp Cocktail \$18**

*Poached Shrimp with Cocktail and Marie Rose Sauce*

**Vegetable Spring Rolls \$16**

*Shredded Carrot, Chinese Cabbage, Green Beans, Shitake  
Mushroom, Sweet Chili (v)*

**Crab Cake \$21**

*Baby Arugula, Red Pepper Relish, Lemon*

**Spinach and Artichoke Dip \$16**

*Spinach, Artichoke, Cream Cheese, Toasted Flat Bread*

**Sauces (gf)**

Red Wine Demi Glace
Pink Peppercorn Sauce
Pan Jus
Béarnaise Sauce
Caper Cream Sauce
Lemon Butter Sauce

**Sides (gf, v)**

Mashed Potato
Baked Potato w/ Sour Cream
Black Eye Peas & Rice (vg)
Lemongrass Jasmine Rice (vg)
French Fries (vg)
Sweet Potato Fries (vg)
Steamed Broccoli (vg)
Sautéed Garlic Mushrooms (vg)
Artisanal Greens (vg)

*All prices subject to 17% gratuity*

**Casual Fare**

*Served with your choice of French Fries, Sweet Potato Fries  
or Garden Greens*

**Angus Beef Burger \$19**

*8oz Angus Beef Patty on Brioche Bun with Sautéed  
Mushrooms and Onion, Blue Cheese Dressing*

**Royston's Fish Sandwich \$24**

*Seasoned Wahoo Fillet on Raisin Bun with Homemade  
Tartare Sauce*

**Fish Tacos \$21**

*Soft Flour Tortilla, Avocado, Tomato Jalapeno Salsa, Pickled  
Onion, Sour Cream*

**Forager Sandwich \$24**

*Sliced Multigrain Bread with Sautéed Mushroom and Kale,  
Caramelized Onion and Swiss Cheese (v)*

*\*vegan option available*

**Plant Based .... (v, vg)**

*Served with Artisanal Greens, Lemon Vinaigrette*

<b>Lentil Loaf</b>	<b>\$20</b>
<i>Lentils, Tofu, Sweet Potatoes, Green Onions, Celery, Roasted Garlic, baked and served with Tomato Concasse</i>	
<b>Spinach, Chickpea &amp; Potato Curry</b>	<b>\$20</b>
<i>Vegetable Curry with Spinach, Kale, Chickpea, Potato and Lemongrass Jasmine Rice</i>	
<b>Mushroom Fettuccini</b>	<b>\$20</b>
<i>Pasta with Mushroom, Broccoli, Green Peas, Asparagus Spears, Chives and Coconut Milk</i>	

*v—Vegetarian, vg—Vegan, gf—Gluten Free*