DINNER MENU

SOUPS
Bermuda Fish Chowder $10
Sherry Pepper & Black Rum
Baked Onion Soup $12
Bermuda Onion, Gruyere Cheese, Garlic Crostini

BURGERS
Royston’s Grilled Fish $24
Lettuce, Tomato, Onion, Tartare Sauce, Brioche Bun
Vegetable Burger $17
Black Bean Pattie, Guacamole, Lettuce, Onion, Tomato, Brioche Bun
Steakhouse Burger $19
Angus Beef, Aged Cheddar, Applewood Bacon, Lettuce, Onion, Brioche Bun

SALAD
Caesar Salad $15
Romaine, Garlic Croutons, Shaved Parmesan
Buddha Bowl $18
Arugula, Faro, Avocado, Beetroot, Chick Pea, Cucumber, Pumpkin Seeds, Medjool Date Vinaigrette
Heirloom Tomato $14
Artisanal Greens, Shaved Fennel, Balsamic, Olive Oil
Iceberg Wedge $16
Applewood Bacon, Roquefort, Blue Cheese, Radish, Tomato, Onion, Buttermilk Ranch

MAIN COURSE
Atlantic Salmon $28
Brown Rice, String Beans, Arugula, Tomato Chutney
Steak & Fries $39
10oz NY Striploin, Mushrooms, Truffle Steak Fries, Peppercorn Sauce
Rockfish $36
Whipped Potato, Almonds, Banana, Seasonal Vegetables, Lemon Beurre Blanc
Roast Chicken $28
Acorn Squash, Root Vegetables, Bourbon Sauce

Braised Short Rib $32
Pinot Noir, Bronzed Fennel, Roasted Parsnip, Yukon Gold Potatoes
Calabaza Pumpkin $26
Handmade Agnolotti, Ricotta cheese, Shaved Pecorino, Butter Noisette

Gluten Free Options available, ask your Server ~ All prices plus 17% Gratuity