THURSDAY & FRIDAY DINNER MENU

STARTERS

Frisee & Iceberg Salad \$19.00

Salad leaves with carrot julienne, grape tomatoes, crumbled blue cheese and bacon, toasted almond, dried cranberries and light blue cheese dressing.

Artisanal Organic Salad Leaves \$18.00

Cherry tomato, broccoli florets, English cucumber and purple cabbage tossed in a champagne honey mustard vinaigrette

Burrata **\$24.00**

Creamy burrata pouch, avocado emulsion, summer vegetable spaghetti, shaved fennel, balsamic glaze, oregano extra virgin olive oil and crostini

Spicy Tuna Tartare **\$24.00**.

Marinated spicy tuna, toasted sesame seed mango seaweed salad, pickled Tropea onion and sour cream, grilled panini bread

Chicken Potstickers **\$22.00**.

Golden fried chicken dumpling, hummus roasted bell pepper, sauteed shitake mushrooms and teriyaki ginger dipping sauce.

Bermuda Fish Chowder \$11.00 Laced with Goslings black seal rum & sherry pepper.

Soup of The Day **\$9.00**

Chef daily creation

ENTREES

Fish Special of the Day \$38.00 Chef creation

Pork Tenderloin \$38.00

Pan roasted pork tenderloin, mashed potato, tempura baby bok choy and roasted bell pepper mustard grain café au lait cognac sauce

Gourmet Angus Beef Burger \$30.00

Grilled 8oz angus burger, Havarti cheese, tomatillo mango chutney, crispy bacon served on a toasted brioche burger bun with lettuce & tomato & a choice of potato fries, sweet potato fries, onion rings, Caesar, or house salad (Gluten Free Bread Upon Request)

Rib-eye Steak \$54.00

Grilled rib-eye steak, crushed olive oil white potato creamers, sauteed cremini, shitake & champignon garlic mushrooms, steamed asparagus, malbec wine demi-glace

Sous Vide Rack of Lamb \$58.00

Slow cooked rack of lamb, creamy whipped potato, sweet green peas emulsion, butter glaze string beans & carrots, thyme lemon pinot noir demi-glace.

Rainbow Cheese Tortellini \$26.00

Chicken breast diced, grilled zucchini and yellow squash tossed in simple jus light cream sauce

Linguine Seafood \$28.00

Linguine pasta, shrimps, mussels, clam meat and crab surimi tossed in a garlic white wine chili basil tomato sauce

Side Orders \$8.00

Basket of Potato Fries or Sweet Potato Fries or Onion Rings Caesar, or House Salad

Avocado \$6.00