

COLD APPETIZERS

THE FINEST MALOSSOL PREMIUM CAVIAR

Caviars are served with Traditional Garnishes & Russian Blinis

Prices & Availability According to Market

Please Ask Your Attendant

FOURWAYS TRADITIONAL LOBSTER SALAD

Maine Lobster, Avocado, Cherry Tomato, Mango, Aged Balsamic, Lobster Oil

(Thirty-Nine Dollars Fifty)

(Sixteen Dollars Fifty MAP or Dine Around Surcharge)

BLACK ANGUS BEEF CARPACCIO

Parmigiano Reggiano Cracking, Mixed Baby Green, Capers, Sea Salt & Mustard Oil

(Twenty-Seven Dollars Seventy-Five)

(Seven Dollars Seventy-Five MAP or Dine Around Surcharge)

FOURWAYS SAMPLING

Maine Lobster, Avocado, Cherry Tomato, Mango, Aged Balsamic, Lobster Oil

Tuna Tartare, Confit Shitake, Scallions, Sesame Oil, Ginger, Pickled Cucumber & Ciabatta Wafer

Beef Carpaccio, Parmigiano Shavings, Capers, Mustard Oil & Sea Salt

Escargot, Garlic Cream Sauce, Rustic Focaccia

(Thirty-Five Dollars Seventy-Five)

(Twelve Dollars Seventy-Five MAP or Dine Around Surcharge)

BURRATA SALAD

Roasted Cherry Tomatoes, Aged Balsamic, Avocado, Kalamata Olives & Fresh Baby Arugula

(Twenty-Four Dollars Ninety-Five)

TUNA TARTARE

Fresh Yellowfin Tuna, Confit Shitake, Scallions, Ginger, Sesame Oil, Shallots,

Ciabatta Wafer, Pickled Cucumber & Ginger Gel

(Twenty-Six Dollars Fifty)

(Three Dollars Fifty MAP or Dine Around Surcharge)

CAESAR SALAD

Romaine Lettuce, Parmesan Dressing, Garlic Croutons, Fresh Parmigiano Reggiano

Made Table Side

(Nineteen Dollars Fifty)

HOT APPETIZERS

SHRIMP TEMPURA

Tempura Dipping Sauce
(Twenty-One Dollars Fifty)

LOBSTER BISQUE

Lobster Morsels
(Nineteen Dollars Fifty)

TRADITIONAL BERMUDA FISH CHOWDER

Outerbridge's Original Sherry Peppers & Gosling's Black Seal Rum
(Fifteen Dollars Seventy-Five)

SOUP OF THE DAY

Please ask your Server
(Fourteen Dollars Fifty)

ESCARGOTS

Garlic Cream, Fresh Herbs, Pernod, Rustic Focaccia
(Twenty-One Dollars Fifty)

FOIE GRAS

Caramelized Pineapple, Fig Essence, Pistachio, Brioche, Marinated Apple
(Thirty-Five Dollars Seventy-Five)
(Twelve Dollars Seventy-Five MAP or Dine Around Surcharge)

*We recommend this to be paired with
a perfectly balanced glass of Sauternes.*

FOURWAYS CLASSICS

CHÂTEAUBRIAND (gf)

(For 2 persons)

Presented with Sautéed Mushroom, Classic Béarnaise Sauce

(Market Price)

(Depending on Market Price MAP or Dine Around Surcharge Per Person)

FRESH MAINE LOBSTER OR SEASONAL SPINY LOBSTER

Broiled, Grilled, Poached or Thermidor Style served with Spinach Stuffing

(Market Price)

(Depending on Market Price MAP or Dine Around Surcharge May Apply)

WHOLE RACK OF NEW ZEALAND LAMB

Carved Table Side with Rosemary Scented Crust & Jus

(Market Price)

(Depending on Market Price MAP or Dine Around Surcharge)

FOURWAYS VEAL CLASSIC

Escalope of Veal Tenderloin in a Lemon & Lime Butter Sauce

(Fifty-Two Dollars Fifty)

(Seven Dollars MAP or Dine Around Surcharge)

FOURWAYS FAMOUS STEAK DIANE FLAMBÉ (gf)

(Prepared Table Side Upon Availability)

Tenderloin of Beef Paillard, Fresh Mushrooms, Cognac, Madeira Wine,

Beef Jus, Touch of Cream

(Fifty-Seven Dollars Seventy-Five)

(Twelve Dollars Seventy-Five MAP or Dine Around Surcharge)

BRAISED LAMB SHANK (gf)

Rosemary Garlic Au Jus

(Thirty-Nine Dollars Ninety-Five)

All the above served with Potato of the Day & Fresh Market Vegetables

V indicates vegetarian | GF indicates gluten free

Please be advised that a 20% service charge will be added to your bill.

Note to guests on the MAP and Dine Around plans:

Orders for Appetizers - \$23.00 maximum; Main Courses - \$45.00 maximum

Any orders above these stipulated amounts will incur an additional surcharge

There will be an additional surcharge for sharing dishes

MAIN COURSES

We support our locally grown produce, fresh catches of the day and provide them whenever they are available

PAN FRIED LOCAL CATCH

Banana, Sauce Almandine, Slow Roasted Cherry Tomatoes,
Avocado Purée & Panko Crusted Bermuda Cod Fish Cake, Baby Bok Choy
(Forty-Two Dollars Fifty)

SPICED CRUSTED HIDDEN FJORD SALMON

Warm Quinoa Broccoli, Grape Tomatoes, Citrus & Almond Salad,
Roasted Carrot with Fennel Seed Sea Salt & Honey Citronette
(Forty-Five Dollars Fifty)

SEAFOOD FEAST

Pan Seared Halibut, Jumbo Scampi, Scallop Ragout,
with Grape Tomatoes, Asparagus & Lobster Sauce, Forbidden Rice
(Sixty-Eight Dollars Fifty)
(Twenty-Three Dollars Fifty MAP or Dine Around Surcharge)

PAN ROASTED CHICKEN

Local or Organic Chicken Breast Stuffed with Homemade Chicken Chorizo
Sweet Potato Mash, Sautéed Cultured Mushrooms & Asparagus, Au Jus
(Thirty-Eight Dollars Ninety-Five)

GRILLED FILLET MIGNON 8oz

Sweet Potato Fondant, Truffled Artichoke, Roasted Cauliflower Purée,
Sautéed Broccolini, Seared King Oyster Mushroom, Port Wine Jus
(Fifty-Eight Dollars Fifty)
(Thirteen Dollars Fifty MAP or Dine Around Surcharge)

RIB EYE STEAK 12oz

Char Grilled topped with Cambozola Cheese, Smoked Bacon Onion Marmalade,
Scalloped Potato Pave, Wilted Arugula Salad with Cherry Tomatoes & Parmesan Shavings
(Fifty-Two Dollars Fifty)
(Seventeen Dollars Fifty MAP or Dine Around Surcharge)

Catch of the Day, Salmon, Fillet Mignon and Rib Eye Steak available for plain grilled
served with Potato of the Day and Fresh Market Vegetables

VEGAN A LA CARTE

APPETIZERS

VEGAN PLATTER (sf/nf)

Hummus, Spiced Roasted Chickpea Salad, Marinated Grape Tomatoes & Broccoli, Arugula, Marinated Olives, Grilled Mushrooms with Grilled Pita Bread

(Can be served without pita bread or with GF toast)

(Twenty-Three Dollars Fifty)

KALE & ONION TACOS

Chickpea Flour Battered Local Kale & Onions, Spiced Roasted Butternut Squash, Guacamole & Pickled Onions

(Appetizer Twenty-One Dollars Fifty | Main Course Thirty-Four Dollars Seventy-Five)

ENTRÉES

VEGAN WELLINGTON (sf/nf)

Pumpkin, Quinoa, Beyond Meat & Mushroom Duxelles in Filo Pastry, served with Red Pepper Coulis, Roasted New Potatoes & Fresh Vegetables

(Thirty-Five Dollars Fifty)

VEGAN SPAGHETTI & MEATBALLS (gf/sf/nf)

Carrot Falafels set over Zucchini Spaghetti Sautéed with Cherry Tomatoes, Garlic, Organic Extra Virgin Olive Oil & Crushed Red Pepper topped with Tomato Chutney

(Twenty-Nine Dollars Fifty)

DESSERTS

VEGAN CHOCOLATE TART (gf/sf)

Topped with Fresh Berries & Mango Sorbet

(Eighteen Dollars Fifty)

VEGAN RASPBERRY GATEAU (sf/nf)

with Fresh Berries

(Sixteen Dollars Fifty)

NF Nut Free | SF Soy Free | GF Gluten Free

DESSERTS

VEGAN TART | \$18.50

Chocolate Coconut Ganache, Maple Pecan Tart Shell, Passion Fruit Sorbet

LEMON NAPOLEON | \$15.50

Layered Puff Pastry, Lemon Curd, Fresh Raspberries

DECADENT MOLTEN CHOCOLATE | \$16.50

Soft Center Chocolate Cake, Gosling's Rum and Raisin Ice Cream

WARMED STICKY TOFFEE PUDDING | \$15.50

Butterscotch Sauce, Fresh Berries

FOURWAYS ICE CREAM AND SORBET | \$12.00

Ask Your Wait Staff for the Selections

CRÊPES SUZETTE | \$34.75

A French Classic Dessert Prepared Tableside for Two
1 person - \$21.75 | 2 people - \$34.75

SELECTION OF ARTISAN CHEESES

Selection of 3 - \$19.75 | Selection of 5 - \$23.75
Accoutrements, Baguette & Crackers

DESSERT WINES (by the glass)

Carmes de Rieussec | \$25.95

Muscat de Beaumes de Venise, Perrin & Fils | \$19.75

VINTAGE PORTS (by the glass)

Graham's Six Grapes | \$15.75

Graham's 10 Years Tawny | \$19.75

Graham's 20 Years Tawny | \$26.95

