

Pickled Onion Dinner

Appetizers

Lemon Bean Artichoke Dip 14.⁹⁵

Fresh lemon, artichoke hearts and white beans whipped with garlic and tahini.
Served with warm pita. (V)

Crisp Calamari 19

Succulent rings tossed in spiced flour & fried, sweet chili and tzatziki sauces.
Great to share!

Guacamole for Two 27.⁷⁵

Made to order, with fresh avocados, diced tomatoes, cilantro, jalapeno, crisp tortillas (V)

Pickled Nacho's 15.⁹⁵

Corn tortilla chips with a pepper jack-parmesan-cheddar cheese sauce, tomato & onion salsa and sliced jalapenos (V)

Fried Chicken Sliders 20.²⁵

Seasoned flour, crispy fried, hot sauce, mozzarella, King's Hawaiian buns

Pizza Sticks 14.⁷⁵

Smoked mozzarella, marinara sauce, Parmesan and garlic herb olive oil (V)

Cast Iron Shrimp 19⁷⁵

Sizzling with garlic, butter, bacon jam and white wine, fresh baguette to dip

Crispy Dry Pork Ribs 18.⁶⁵

Braised pork ribs, finished crisp, peanuts, scallions cracked pepper & hoisin soy sauce

Avocado Egg Rolls 18.¹⁰

Avocado, sundried tomato, onion & cilantro fried in a crisp wrapper served with a soy-cashew dipping sauce (V)

Korean Fried Cauliflower 17.⁴⁰

Crisp fried florets in sesame coconut batter, spicy gochujang sauce for dipping (V)

Soups & Salads

Bermuda Fish Chowder 11.⁷⁰

Topped with a bread stick

Soup of the Day 10.⁶⁵

Caesar Salad 14.⁵⁰

Romaine lettuce, lemon garlic dressing, with fresh grated Parmesan and crisp Italian croutons (V)

Spinach Salad 16⁵⁰

Toasted pumpkin seeds, chopped pears and apples, dried cranberries, boiled egg, crumbled feta cheese, sherry wine vinaigrette (V)

Brick Oven Flatbreads

BBQ Chicken 25.⁷⁵

Pulled chicken, house BBQ sauce, diced pimentos, scallions, smoked mozzarella

Hearty Meat 25.⁷⁵

Chourico sausage, ground beef, crisp bacon, pulled pork, pepperoni, mozzarella cheese

Grilled Wahoo 25.⁷⁵

Pesto base, sundried tomatoes, red onions, mozzarella cheese

Jerk Chicken 24.⁷⁵

Spiced pulled thighs, house marinara, mozzarella, roasted peppers, pineapple, sliced red onions

Veg Head 24.⁵⁰

Garlic chili local kale, honey ricotta, candied walnuts, mozzarella (V)

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Fish

Seared Shrimp and Scallops 34.⁰⁰

Cajun butter sauce, coconut basmati rice, sauteed market vegetables

Pan Seared Rockfish 39.⁵⁰

Line caught, quinoa risotto, local rosemary lime butter, chili broccoli

Teriyaki Salmon Filet 38.⁹⁵

House made teriyaki glaze, coconut basmati rice, sauteed market vegetables, grilled pineapple salsa

Jerk Spiced Wahoo 38.²⁵

Quinoa risotto, honey glazed local carrots, avocado salsa

Bowls

Seafood Stew 30.⁹⁵

Southeast Asian inspired. Market seafood, coconut milk, ginger, turmeric, cilantro, garlic, scallion, noodles

Bow Tie Chicken Pasta 27

Bermuda's most popular dish!

Char grilled chicken, tomato, broccoli and roasted red pepper with farfalle pasta, wine parmesan cream sauce

Kobe Beef & Mushroom Stirfry 30.⁵⁰

Exclusive Kobe beef strips, mixed mushrooms, bell peppers, broccoli & teriyaki sauce tossed over basmati rice

Kung Pao Chicken 28

Sweet & sour chicken, canton noodles, roasted cashews, carrots, and peppers

Super Food Bowl 24.⁵⁰

Roasted beets, blackberries, spiced chickpeas, carrots, spinach, almonds, quinoa, broccoli, baked tofu, ginger passionfruit vinaigrette (V)

Add salmon or shrimp \$10.⁷⁵

Steakhouse Corner

As the proud winner of *The American Angus Association's "Tradition of Excellence"* award, our chefs carefully cut & trim all our beef in house for over 35 years.

"Less than 8% of all USDA Choice and Prime beef qualifies as Certified Angus Beef®"

Rubbed with an exclusive blend of Montreal Steak Spice, served with a port wine demi glaze and choice of: *creamy mac n cheese or cheesy scalloped potatoes, honey glazed local carrots or sauteed mixed vegetables.*

Succulent Rib Eye 44.⁷⁵

14oz. seared, boneless steak, rich, tender, juicy and full-flavored, with generous marbling throughout

Classic New York Strip 43.⁵⁰

12 oz. aged strip loin; premium lean steak is a steakhouse classic, known for its marbling, tenderness and flavor

Filet Mignon 45.⁷⁵

8 oz. aged tenderloin. The most tender beef cut. Lean yet succulent and elegant. Melt-in-your-mouth texture, subtle flavor and compact shape

Plates

Lemon Rosemary Chicken 30.25

Chicken breast sauteed with local rosemary and fresh lemon, served with market vegetables and buttery mash

Lamb Rack Chops 44.⁵⁰

Char grilled lean New Zealand lamb, served with parmesan mashed potatoes, vegetables and house made chimichurri

Impossible® BBQ Meatloaf 33.⁷⁵

Ground Impossible meat, housemade barbeque sauce, vegetables and mash (V)