

# Dinner Menu

## Soups

### Bermuda Fish Chowder

Laced with Gosling's Black Seal Rum & Sherry Pepper

**\$11.**

### Soup Du Jour

The Chef's creation is made fresh daily.

**\$10.**

## Starters

### Green Leaves

Arugula, Kale & Spinach Salad Leaves with Green Apple, Grape Tomatoes, Red Cabbage & Parmesan shavings, Apple Cider Mustard Maple Vinaigrette

**\$16. (Gluten-Free / Vegan)**

### Grilled Romaine Lettuce

Creamy White Wine Parmesan Cheese Sauce, Herb Croutons & Blistered Cherry Tomatoes

**\$18. (Gluten-Free without Croutons)**

Add Crispy Bacon or Prosciutto Ham

**\$ 6.**

### Golden Fried Calamari

Mild Spicy Calamari Rings served with Marinara Sauce & a Lemon Wedge.

**\$20.**

### Avocado, Mozzarella & Tomato Salad

Green Sweet Pea Hummus, Cherry Tomatoes, Fresh Mozzarella & Avocado, Oregano Olive Oil & Pita Bread Crisps

**\$18. (Gluten-Free without Pita Bread)**

### Seafood Poke Bowl

Spicy Tuna, Shrimp, Smoked Salmon, Sesame Seaweed Salad, White Rice, Edamame Beans, Radish Coins, Cucumbers & Julienne cut Carrots side Sweet Soy Sesame Sauce.

**\$26.**

## Gourmet Pizza

### Field Veggie

Oregano Basil Tomato sauce, Mozzarella, sauteed Zucchini & Mushrooms, Bell Peppers & Baby Spinach Leaves

**\$20. (Vegetarian)**

Add Bacon or Prosciutto

**\$6.**

*Split Orders requests have a surcharge of \$5.*

# Dinner Menu

## Entrees

### Swordfish & Prawn Skewer

Seared Skewer, served with Aromatic Herb Mashed Potato, Butter Glazed String Beans & Carrots, with Mango Chili Sauce

**\$36.**

### New York Strip Steak

Grilled Striploin of Beef, Crushed Olive Oil White Creamer Potatoes, Steamed Asparagus & Sautéed Assorted Mushrooms, with Malbec Demi-Glace

**\$40.00 (Gluten-Free Without Sauce)**

### Fish of the Day

Daily Fish Special

**Available at Market Price**

### Pork Ribs

Slow-baked Pork Spareribs Glazed with Honey Gold Pineapple Barbeque Sauce, served with Double Cream Chive Whipped Potatoes, & Sautéed Spinach with Caramelized Spanish Onions

**\$34.**

### Chicken Saltimbocca

Pan-roasted Chicken Breast, Sage, Prosciutto & Provolone Cheese, Herb Mashed Potatoes, Steamed String Beans & Carrots, in a Chardonnay White Wine Demi-Glace

**\$36.**

### Gourmet Angus Beef Burger

8oz Angus Beef Burger with Crispy Applewood Bacon, Pepper Jack Cheese, Lettuce & Tomato with Mango Basil Chutney Aioli, on a Sesame Seed Focaccia Bun with a choice of Potato Fries, Sweet Potato Fries, Onion Rings, Caesar, or House Salad

**(Gluten-Free Bread available upon request)**

**\$30.**

## Pasta Corner

### Linguini

Linguine Pasta tossed in Basil Pesto Sauce, String Beans & Sautéed Tiger Shrimp.

**\$28.**

### Corn Penne

Gluten-free Penne Pasta tossed in Cauliflower White Truffle Sauce, Broccoli Florets & Roasted Corn.

**\$26. (Gluten-Free Vegetarian)**

### Tortellini

Rainbow Cheese Tortellini, Sausage, Sage, Sautéed Shiitake Mushroom White Wine Garlic Demi-Glace sauce.

**\$26.**

### Side Orders

French Fries, Sweet Potato Fries, Onion Rings, Caesar, or House salad

**\$8.**

**Avocado \$6.**