

# RHADC Dinner Menu

## Soups

### Bermuda fish Chowder

Laced with Gosling's Black Seal Rum & Outerbridge's Sherry Pepper.  
\$11.

### Soup Du Jour

Chef Creation made fresh Daily.  
\$10.

## Starters

### Organic Artisanal Salad Leaves

Assorted Salad Leaves with Fennel, Orange, Red Radish & Mirin Mandarin Dijon Mustard Dressing  
\$15. *Gluten-Free, Vegan*

### Romaine, Iceberg & Baby Spinach Salad

Romaine, Spinach & Iceberg Salad Leaves, Avocado, Grape Tomatoes & Toasted Almond, Maple Mustard Dressing  
\$16. *Gluten-Free Vegan*

### Bourbon B.B.Q. Chicken wings

Breaded Chicken Wings tossed in a Bourbon BBQ Sauce & served with Celery Stick & Blue Cheese Creamy dip.  
\$17.

### Mozzarella & Tomato

Eggplant Hummus, roasted Tomato, Fresh Mozzarella Wedges & Parmesan Shaving, Balsamic Glaze, Olive Oil, & toasted Ciabatta  
\$18. *Gluten-Free without Ciabatta Toast*

### Mare-Mare

Smoked Salmon, Chilled Shrimp, Hardboiled Egg, Julienne Cut Cabbage Salad & Pickled Tropea Onion with a side of Mango Aioli.  
\$26. *Gluten-Free*

### Teriyaki Chicken Poke Bowl

Teriyaki Glazed Chicken with Yellow Rice, Green Peas & Edamame Beans, Radish, Cucumbers, Corn bits, Sauteed Mushrooms & Julienne cut Carrots with a side of Sweet Soy Sesame Sauce  
\$26.

## Gourmet Pizza

### Fungi & Truffle

Bechamel Sauce, Mozzarella, Sauteed Mushrooms Medley, roasted Garlic & Summer Black Truffle  
*Vegetarian*  
\$26.

### Add Bacon or Prosciutto

\$4. each

*Requested split orders have a surcharge of \$5.*

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## Entrees

### Cod & Pomme De Terre

Sesame Battered Codfish served with Wasabi Edamame Bean Emulsion,  
Cabbage Seaweed Slaw, Soy glaze & Fried Potato Batons.

**\$30.**

### Ribeye Steak

Grilled Rib-eye Beef Steak, Russet Cajun Seasoning Potato Wedges,  
Green Beans & Carrot Batons Braised Onion Medley, with a Barolo Demi-glace.

**\$46. Gluten-Free without Sauce**

### Catch of the Day

Daily Fresh Fish

**Available at Market Price**

### B.B.Q Pork Spareribs

Slow oven Baked Pork Ribs Glazed with Honey Bourbon B.B.Q Sauce served with a  
Cornmeal Pancake & Wilted Bok Choy.

**\$34.**

### Pan-fried Parmesan Chicken Breast with a Seeded Bread Crust

Golden Pan-fried Chicken Breast dipped in Sesame, Poppy, Flax & Chia Seed Parmesan Breadcrumb  
with Creamy whipped Potatoes, Butter Coated String Beans, & Tomato Beurre Blanc.

**\$34.**

### Gourmet Angus Beef Burger

8oz Angus Beef Burger with Crispy Applewood Bacon, Muenster Cheese,  
Lettuce & Tomato & Black Truffle Aioli on an Artisan Rosemary Focaccia Bun with a  
choice of Potato Fries, Sweet Potato Fries, Onion Rings, Caesar, or House Salad

**\$30.**

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

## Pasta Corner

### Paccheri

Large Pasta Tubes tossed in Fresh Tomato Garlic Chili Oil & Basil Sauce  
with Julienne Cut Zucchini & Yellow Squash & Parmesan Shavings.

**\$24. Vegetarian**

### Gluten-Free Penne

Corn Penne Pasta tossed in a Pancetta with Sauteed Shitake Mushrooms,  
Baby Spinach & Parmesan Cheese Cream Sauce

**\$26. Gluten-Free**

### Pappardelle

Flat Egg Noodles, Sausage, Sage, & Leek in Simple Jus & Olive Oil

**\$26.**

### Side Orders

French Fries, Sweet Potato Fries, Onion Rings  
Caesar or House Salad \$8.

Avocado is \$6.

**Requested split orders have a surcharge of \$5.**