



A TOUCH OF BERMUDA Restaurant Week 2017

APPETIZER

Cod Fish Ball with Homemade Tartar Sauce

Bermuda Fish Chowder

Local Green Salad

MAIN

*All mains come with a choice of peas and rice or mac and cheese
and slaw or local vegetables.*

Local Wahoo

A Wahoo Steak Served in a Lemon
Butter Cream Sauce.

Lemon Pepper Chicken

A 6oz Chicken Breast Pan Fried in Garlic, Onion
and Lemon Pepper Seasoning.

Swizzled TOFU (Vegetarian)

Tofu marinated in a Reduced Rum Swizzle Sauce with Pineapple,
Garlic, Bell Peppers and Red Onion.

DESSERT

Bermuda Rum Cake

Bermuda Banana Split

*\$22 for Two Course
\$32 for Three Course
Plus 17% Gratuity*