



Pompano Beach Club
Restaurant Week 2017
Three Course Menu
\$49.00

Appetizers

Yellowfin Roll

A marinated local yellowfin tuna roll, golden fried in a crisp citrus batter served over locally farmed greens ~ drizzled with a roasted jalapeno and honey aioli.

Bermuda Fish Chowder★

A blend of local fish, vegetables and spices served with Goslings black rum and sherry peppers.

Spinach & Arugula Salad★

Baby spinach and arugula leaves tossed in a tarragon vinaigrette dressing with roasted cherry tomatoes, carrots and smoked bacon.

Entrees

Bermuda Triangle★

Char grilled local Tuna, Wahoo and Rockfish fillets served with peas'n'rice and sautéed pumpkin ~ finished with caramelized banana and a white wine lemon cream sauce.

Roast Chicken★

Oven roasted breast of chicken marinated with chopped local herbs served over pan fried cassava pie with sauteed local spinach ~ finished with a Bermuda onion gravy.

Rib Eye Steak

Char grilled Certified Angus rib eye served with whipped sweet potatoes and honey roasted carrots ~ finished with a Black Seal barbecue sauce and golden fried Bermuda onion rings

Desserts

Bermuda Rum Cake

Yellow pound cake flavoured with Goslings Black rum, dipped in falernum syrup and served warm with vanilla ice cream.

Black Forest Gateau

A moist chocolate sponge topped with a Bavarian mousse and filled with maraschino cherries.

★ Denotes Gluten free options. Please let your server know of your preferences.