



The Waterlot Inn

Centuries in the Making

RESTAURANT WEEKS

January 5 – February 9, 2017

Appetizers

BERMUDA FISH CHOWDER

gosling's black seal rum . sherry peppers

or

CHOPPED SALAD

chopped romaine . cucumber . egg . crispy onion rings
buttermilk ranch dressing

Mains

TENDERLOIN MEDALLIONS

certified black angus beef
waterlot steak seasoning

or

ATLANTIC SALMON

baked on bermuda cedar

or

BERMUDA ONION TART

roquefort ashed goat cheese . cherry tomatoes

Side Dishes

Creamed Spinach

Glazed Carrots

Mashed Potatoes

Dessert

STICKY TOFFEE PUDDING

vanilla anglaise . butterscotch . vanilla ice cream

or

NEW YORK STYLE CHEESECAKE

raspberry sauce

\$52 + 17% gratuities

Fairmont
SOUTHAMPTON

The Waterlot Inn – Bermuda's historic steakhouse experience.
Open 6:00 pm – 9:00 pm. Closed on Mondays.

For reservations, please contact the Concierge Desk:
238-8000 Ext 6623