

breezes

DINNER MENU

Appetizers

SALAD MILROY \$14.50

Watercress Salad with Roasted Beets, Local Goat Cheese and White Balsamic Dressing

CRISP ROMAINE HEARTS \$14.00

Garlic Herb Croutons and Bacon Bits

WAHOO NUGGETS \$15.00

Fire-Roasted Peppers and Orange & Avocado Salad

SPICY TIGER PRAWNS \$22.50

Grilled Mango Salsa and Hibiscus Sorbet (GF)

CARIBBEAN STYLE TIKKA \$13.00

Bermuda Peach Chutney and Yoghurt-Cilantro Dressing (GF)

LOCAL STYLE FISH CHOWDER \$12.50

Traditional Local Favorite, Offered with Sherry Pepper & Black Rum (GF)

CHILLED SOUP OF THE DAY \$11.00

Entrees

SUNDRIED TOMATO & SPINACH

STUFFED CAPON BREAST \$32.50

Locally Grown Vegetables and Cajun Roasted Potatoes (GF)

ROASTED RACK OF LAMB \$40.00

Bermuda Honey-Mint Crust, Charred Cauliflower and Roasted Local Pumpkin (GF)

BLACK ANGUS NEW YORK STEAK \$40.00

Fig & Bermuda Onion Marmalade with Sautéed Vegetables and Garlic Mash (GF)

FIRE-GRILLED BLACK ANGUS

BEEF TENDERLOIN \$47.00

Roasted Local Sweet Potatoes and Local Seasonal Garden Vegetables (GF)

SURF 'N' TURF \$85.00

Angus Beef Tenderloin and Lobster Half Tail with Bermuda Style Mac & Cheese

(Dinner Plan surcharge \$15.00)

GARLIC BUTTER BAKED

LOBSTER WHOLE TAIL \$55.00

Sautéed Baby Spinach and Roasted Garlic Mash (GF)

BUTTERNUT SQUASH RAVIOLI \$30.00

Roasted Tomatoes, Grilled Summer Vegetables, Parmesan Shavings and Cashew-Herb Pesto

DAILY LOCAL CATCH Market Price

Enquire for our Daily Selection. Served with Seasonal Garden Vegetables and Coconut-Curry Rice