

breezes

DINNER MENU

Starters

SALAD MILROY (GF) \$14.50

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

ROMAINE HEARTS WEDGE \$16.00

Garlic Herb Croutons and Crispy
Applewood Smoked Bacon with Pecorino
Shavings and Creamy Caesar Dressing

**CURRIED CASHEW, PEAR &
LOQUAT SALAD (GF)** \$15.00

Apple Smoked Bacon Piece and
Yogurt Garden Herb Dressing

SEASONAL GREEN SALAD (DF, GF) \$12.00
With Light Herb Oil Dressing

SPICY TIGER PRAWNS (GF) \$22.50
Grilled Mango Salsa and
Hibiscus Sorbet

BLACKENED LOBSTER MEDALLION \$25.00
Green Chili-Cheddar, Coriander Grits
and Creole Sauce (GF)

CURRY CHICKEN ROTI \$13.00
Green Mango & Yoghurt-Cilantro
Dressing

**LIGHTLY-GRILLED GARDEN
VEGETABLE STICKS** \$15.00
Trio of Dips, Vegan Cheese Balls,
Avocado Hummus and Macadamia
and Spicy Pumpkin Butter

LOCAL STYLE FISH CHOWDER \$12.50
Traditional Local Favorite, Offered
with Sherry Pepper & Black Rum (DF, GF)

Entrées

**MANGO-BBQ ROASTED
FREE RANGE CHICKEN (GF)** \$32.50
Lemon-Bermuda Honey Glazes Local Carrots,
Root Vegetable Gratin

ROASTED RACK OF LAMB (DF, GF) \$40.00
Garlic Herb Grilled Broccolini, Smashed Yukon
Potatoes and Caramelized Black Garlic

**BONE-IN FIRE GRILLED
BLACK ANGUS STEAK 12oz** \$42.00
Black Rum Braised Baby Bermuda Onions,
Truffle Butter Parsnip Puree

CAMBRIDGE SURF 'N' TURF (GF) \$87.00
Fire-Grilled Black Angus Beef Tenderloin 6oz
and Lobster 7oz with Brussels Sprout, Bacon,
Twice-Cooked Potatoes, Cajun Style Braised Okra
(Dinner Plan surcharge \$25)

CREOLE BROILED BERKSHIRE PORK \$35.00
Island Style Pumpkin Rice, Spicy Braised
Tomatoes and Spring Onions (GF)

BAKED ROCKFISH (GF) \$40.00
Almond-Banana Crust, Corn Pudding-Baked
in Corn Husk with Grilled & Glazed Vegetables

SEAFOOD MIX-UP (GF) \$55.00
Baked ½ Lobster Tail, Rockfish Medallion &
Sea Scallops with Summer Squash Bake and
Coconut Milk Peas 'n' Rice
(Dinner Plan surcharge \$15)

BUTTERNUT SQUASH RAVIOLI \$30.00
Roasted Tomatoes, Grilled Summer Vegetables,
Parmesan Shavings and Cashew-Herb Pesto

VEGETERIAN LENTIL LOAF (DF) \$30.00
Tomatillo BBQ Glaze, Crispy Fried Onions,
Smashed Calabaza Pumpkin and
Sesame-Dusted Broiled Asparagus

DAILY LOCAL CATCH Market Price
Enquire for our Daily Selection.
Served with Seasonal Garden Vegetables
and Coconut-Curry Rice