



MENU

Appetizers & Soups

(CB) **Seasonal Mixed Greens** ◆

Fresh Forest Berries and Crispy Fried Plantain Ribbon, Light Balsamic Dressing
\$13.50

(CB) **Cambridge Style Waldorf Salad** ◆ ✱ (Nut Oil)

Dried Cranberries
\$13.50

(CB) **Cajun Blackened Local Yellowfin Tuna** ✱

Roasted Heirloom Tomatoes with Lime & Bacardi Marinated Avocado
\$13.50

(SC) **Watercress & Orange Salad** ◆ (Nuts)

Mandarin Segments, Candied Walnuts with Apple Cider Vinaigrette
\$13.50

(BDA) **Classic Bermuda Fish Chowder** ◆ ✱

\$12.50

(PG) **Hot Soup of the Day**

\$11.50

◆ - Dairy Free / ✱ - Gluten Free

Prices are subject to 17% gratuity.



Entrees

FROM THE SURF

(BDA/MAR) **Locally Caught Red Hind**

Lemon Pepper Crust, Lobster Mash and Charred Broccolini
\$35.00

(SC/CAR) **Queen Snapper** ✨

Southern Style Corn Pudding, Local Carrot and Sugar Pea Mousse
\$34.00

(CAR/CB) **Vanilla Pepper Seared Ocean Scallops** ✨

Sweet Potato Mousseline, Tomatillo & Scallion Chutney
\$35.00

FROM THE AIR

(BDA) **Bermuda Honey & Orange Baked Chicken** ✨

Roasted Local Young Carrots, Whipped Potatoes with Garlic Chives
\$30.00



FROM THE TURF

(CB) **Slow Braised Lamb Front Shanks** ✨

Minted Sweet Pea Mousse, Seasoned Diced Potatoes
\$33.00

(CB/BDA) **T-Bone Steak, 16 oz** ✨

Roasted Local Sweet Yams, Black Rum & Bermuda Onion Marmalade
\$48.00

(MAR) **Grilled Black Angus Steak** ✨

Seared Foie Gras, Sautéed Chanterelles with White Truffled White Bean & Parsnip Mousse,
Sautéed Winter Vegetables
\$40.00

Vegetarian Corner

(CB) **Lemon, Herb & Garlic Risotto**

Grilled King Mushrooms, Vegan Mozzarella
\$30.00

(CB) **Vegan Lentil Loaf**

Truffle-White Corn Polenta, Maple Baked Baby Radishes
\$33.00

◆ - Dairy Free / ✨ - Gluten Free

Prices are subject to 17% gratuity.



Desserts

(CB) Soufflé of the Day

(BDA) Bermuda Style Bread & Butter Pudding

Homemade Vanilla Sauce and Rum Ice Cream

(NY) Chocolate Lava Cake

Orange-Basil Macerated Plums, Vanilla Whipped Cream Cheese Sauce

(CB/BDA) Homemade Vanilla-Lavender Ice Cream

Gluten Free Chocolate Brownie, Warm Hazelnut Sauce

(NY) Seasonal Fresh Berries

Warm Custard

Ice Cream (add \$4.50)

\$16.50 *(all Desserts)*

(CB) Cheese Platter

Homemade Chutney and Crackers

\$18.50