

Entrées

Filet Mignon★

Seared Certified Angus tenderloin of beef served with whipped potatoes and buttered snow peas ~ finished with a roasted garlic jus.

Atlantic Salmon★

Blackened Atlantic salmon fillet served with saffron infused rice and sauteed vegetables ~ finished with a lobster cream sauce.

Lamb Shank★

Tender lamb shank simmered in a port wine jus ~ served with whipped potatoes and sauteed broccoli.

Vegetable Quinoa

Toasted quinoa tossed with grilled summer vegetables and scallions ~ finished with parmesan cheese and truffle oil.

Grilled Quail

Grilled, herb marinated quail served with whipped potatoes and sauteed cauliflower ~ finished with a grain mustard jus.

Sea Scallops

Lemon pepper seared sea scallops served over saffron infused rice and sauteed vegetables ~ finished with a white wine cream sauce.

Veal Scaloppini

Flash fried veal scaloppini topped with parmesan cheese ~ served with whipped potatoes & grilled asparagus and finished with a sage shallot jus.

Rigatoni Pasta

Pasta tubes tossed with portobello mushrooms, grilled artichokes and roasted cherry tomatoes in a pesto cream sauce ~ topped with parmesan cheese.

★ Denotes gluten free options

Please let your server know of your preference.

*** Fresh Bermuda produce is always used when available***