APPETIZERS AND SOUP

BABY SHRIMPS COCKTAIL **9.75**
Steamed Baby Shrimps, Iceberg Lettuce, Aurora and Louisiana Tangy Sauce

FISH CAKES **10.75**
Cod, Potato, Herbs, Crunchy Vegetables, Tartar Sauce,
Tomato and Thyme Concasse

SMOKED SALMON **11.75**
Smoked Atlantic Salmon, Red Onion, Country Bread Croutons,
Lemon Wedges, Celery Butter

CALAMARI **9.75**
Golden fried Calamari Rings, Spicy Tomato Dip

PUFF PIZZA **10.75**
Puff Pastry, Grape Tomatoes, Mozzarella, Charred Artichokes,
Arugula, Basil Pesto

MANGALITSA HAM **13.75**
Iowa raised Mangalitsa cured Pork Ham with Mesclun Leaves,
Champignon and Parmesan Salad

CAPRESE **10.75**
Fresh Mozzarella, Bermuda Tomatoes, Arugula, Basil,
Oregano and Extra Virgin Olive oil

BERMUDA FISH CHOWDER **10.25**
Traditional Fish Soup laced with Bermuda Black Rum and Sherry Pepper

BIG SALADS

CHICKEN MANGO SALAD **22.75**
Cajun Chicken Breast Strips, Avocado, Mixed Greens, Melon, Mango,
Strawberries, Grapes, Light Curry Dressing

SALAD LYONNAISE **19.75**
Poached Egg, Bacon, Shallots, Frisée Leaves, Croutons, Vinaigrette

CAESAR SALAD **18.75**
Classic Romaine Leaves, Parmesan Shavings, Croutons
or with your choice of Grilled Cajun Chicken Breast or Prawns **22.75**

YELLOWFIN NICOISE **24.75**
Seared Tuna Steak, Green Beans, Potatoes, Boiled Eggs, Black Olives,
Mesclun Leaves, Mustard Dressing

MAIN COURSES

SPAGHETTI CACIO E PEPE **18.75**
Pecorino Romano, Manchego and Parmesan Cheese, Cream,
Black Peppercorns, All Spice

FETTUCCINE ALLA BOLOGNESE **18.75**
Certified Angus Beef Ragout, cooked traditional style with Tomato Sauce,
Parmesan Shavings, Italian Herbs

ORECCHIETTE **19.75**
Italian Sausage, Braised Shitake Mushrooms, Tomato Sauce,
Veal "Sugo", Pecorino Cheese

PENNE PASTA **20.75**
Blue Crab Meat, Broccoli Rabe, Green Chili, Scallions, Grape Tomatoes

LOCAL CATCH **29.75**
Grilled Bermuda Line Fish, Aromatic Herbs Beurre Blanc,
Sautéed Creamer Potatoes and Winter Vegetables

MOULES FRITES **25.75**
Rope Mussels in Cream, Thyme, Shallots and White Wine Sauce,
French Fries

PRAWNS Y CHORIZO **30.75**
Sautéed Tiger Prawns with spicy Chorizo, Grape Tomatoes, Parsley,
Kalamata Olives, Cannellini Beans, Toasted Bread Crumbs,
Crushed Potatoes

MAJOR "TAGLIATA" **29.75**
Pan roasted Angus Beef Teres Major, Cous Cous and Grilled Vegetables Salad,
Rosemary Sauce

CARIBBEAN CHICKEN SUPREME **29.75**
Free Range Murray's Farm Chicken Supreme in West Indian Marinade,
Crushed Potatoes, Escovitch Vegetables

NEW YORK STEAK **32.75**
Grilled 10oz Certified Angus Beef Striploin, French Fries,
Balsamic and Parmesan Salad, Béarnaise Sauce

SANDWICHES, BURGERS AND EGGS

Burgers and sandwiches are served with homemade coleslaw and French fries

AMERICAN BURGER **17.75**
6oz Angus Patty, Crispy Indiana Bacon, American Cheese, caramelized Onions, Lettuce, Tomato

TURKEY RYE **16.75**
Sliced, Honey glazed, roasted Turkey Breast, Jack Cheese, Lettuce, Tomato, Mustard Sauce, Rye Bread

BOSTON SANDWICH **20.75**
Bermuda Spiny Lobster, Mayonnaise, Lemon Juice, Cucumber, Romaine Leaves, Toasted Brioche Bread

KAISER SPECK **17.75**
Northern Italy Smoked Pork Ham, Antipasto Pickles Salad, Mayo, Brie Cheese, Lettuce, Kaiser Bun

PROSCIUTTO E MOZZARELLA **17.75**
Parma Ham, Fresh Mozzarella Cheese, Anchovy Paste, Baby Spinach Leaves, Butter, Country Bread

PROVOLANZA **16.75**
Melted Provolone Cheese, Grilled Vegetables, Basil Pesto, Balsamic Reduction, 12 Grain Loaf Bread

FRITTATA **16.75**
Open faced Italian Omelet, Zucchini, Onion, Potatoes, Herbs, Parmesan Cheese

QUICHE **17.75**
Spinach, Goat Cheese, Bacon filling, Asparagus and Manchego Salad, Ajoli Sauce

DESSERTS

AMERICAN CHEESE PLATTER **16.00**
Selection of the finest Cow, Sheep and Goat Cheese from United States served with Grapes, Walnuts, Honey, Crackers and Raisin Bread

PORTSMOUTH ORANGE CAKE **12.00**
Victorian layered Vanilla Sponge and Marinated Orange, Orange Butter Cream Frosting and Orange Compote

HOT BROWNIE STACK **12.00**
Vanilla Ice Cream, Chantilly Cream, Chocolate Shavings

WHOOPIE PIE **12.00**
Oreo style Chocolate Cake Sandwich, Vanilla Creamy Filling, Strawberry Ice Cream

FRUIT SALAD **13.00**
Strawberry and Cantaloupe served in a crispy Orange Tuille Basket, Lemon Sorbet

SELECTION OF ICECREAM AND SORBET *(TWO SCOOPS)* **9.75**
Vanilla, Chocolate, Strawberry, Rum and Raisins, Mango, Passion Fruit, Lemon, Mandarin

Prices are subject to a 17% gratuity charge. For parties of 8 or more, additional 3% gratuity will be added

WINE

HALF BOTTLES

CHAMPAGNE

300	Veuve Clicquot, Yellow Label	78.00

WHITE WINE

302	Pouilly Fume, Pascal Jolivet 2009	36.00
304	Chardonnay, Sonoma-Cutrer, Russian River	35.00
306	Sancerre, Domaine Du Rochoy	38.00
280	Chablis, Domaine Vaudon, Drouhin	31.00

RED WINE

308	Merlot, Rutherford Hill	37.00
310	Pinot Noir, La Crema	36.00
312	Cabernet Sauvignon, K. J.	32.00
314	Brunello Di Montalcino, Banfi	69.00
316	Chianti Classico, Villa Cafaggio	39.00

BY THE GLASS

	Glass / Bottle
CHAMPAGNE AND SPARKLING WINE	
Charles De La Roche Brut	18.00 / 80.00
Maschio, Prosecco, Cavalieri, Italy	14.00 / 57.00
WHITE WINE	
Pinot Grigio, Riff by Alois Lageder, Italy	10.00 / 48.00
Chardonnay Organic, Natura, Chile	10.00 / 48.00
Domaine du Rochoy, Sancerre, France	14.00 / 55.00
Sauvignon Blanc, Kendall Jackson, USA	12.00 / 48.00
ROSE WINE	
White Zinfandel, Beringer, U.S.A	10.00 / 48.00
Marques de Caceres, Spain	10.00 / 48.00
RED WINE	
Chianti, Ruffino, Italy	10.00 / 48.00
Pinot Noir, Estate Errazuriz, Chile	10.00 / 48.00
Malbec, Finca Sophenia Reserve, Argentina	12.00 / 48.00
Merlot, Donna Paula Estate, Argentina	10.00 / 48.00
Cabernet Sauvignon, Wente Vineyards, U.S.A	12.00 / 50.00

Prices are subject to a 17% gratuity charge. For parties of 8 or more, additional 3% gratuity will be added

LUNCH MENU