

PORTOCALL

RESTAURANT • BAR

APPETIZER

TUNA TARTARE

Mango, Avocado, Sweet Potato Crisps DF GF 22

SEARED SCALLOPS & LAMB BELLY BACON

Green Pea Puree, Shishito Pepper Relish 21

ESCARGOT & MUSHROOMS

Fennel Shallot Cream, Country Toast 18.5

CRISP CALAMARI

Pineapple Chili BBQ Sauce 19.5 DF

TEMPURA SHRIMP

Mango Lime Puree, Watermelon Mint Salad 19.5

BURRATA CHEESE BRULEE

Heirloom Tomatoes, Cinnamon Balsamic V GF 21

TWICE BAKED GOAT CHEESE SOUFFLE

Candied Walnuts, Caramelized Apple Compote V 21

GRIDDLED BERMUDA FISHCAKES

Mango Salsa, Madras Curry Aioli DF 16

SOUP & SALAD

CLASSIC CAESAR

Parmesan Toast, Oven Dried Tomatoes 16

ARTISANAL BABY GREENS

Cherry Tomatoes, Grapes, Cucumber, Shredded Carrots,
Spiced Almonds, Dijon GF VG DF 16

BERMUDA FISH CHOWDER

Black Rum, Sherry Peppers GF 10

WATERMELON FETA & MINT SALAD

Lemon Oregano Dressing V GF 16

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MAIN COURSE

MISO GLAZED SALMON

Lemongrass Coconut Sauce, Jasmine Rice GF DF 39

PAN SEARED FILET OF GROUPEL

Carrot Star Anise Puree, Wilted Spinach GF 42

GRILLED BERMUDA WAHOO

Chorizo White Bean Ragout GF DF 39

GRILLED SHRIMP & SCALLOPS

Thai Red Coconut Curry Sauce, Black Rice GF DF 39

HERB CRUSTED ROASTED RACK OF LAMB

Red Wine Jus, Potato Croquettes 48

24 HOUR BRAISED BEEF SHORT RIB

Pearl Onion Red Wine Sauce,
Caramelized Leek Potato Puree GF 38

SUMAC ROASTED BREAST OF CHICKEN

Sweet Corn Puree, Balsamic Grilled Asparagus 36

PORK TOMAHAWK CHOP

Caramelised Apples, Red Onion Confit GF DF 39

SPINACH GNOCCHI

Sweetcorn Puree, Shiitake Mushrooms, Crisp Sage Leaves V 29

ASPARAGUS, GREEN PEA & LEMON RISOTTO

Crisp Shallots, Lemon Zest V 29

GRILLED PRIME NY STRIPLOIN 45

SEARED PRIME FILET MIGNON 48

Add Shrimp or Scallops 15

Larger Steaks cut to order, please ask your Server

CHOICE OF SAUCES

Bearnaise, Pepper, Garlic Butter

SIDES 9

Parmesan Truffle Fries

Buttered Mash

Sauteed Honey Mushrooms

Steamed Asparagus, Hollandaise

Creamed Spinach