

# 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

### TEMPURA SHRIMP

Mango Lime Puree, Watermelon Mint Salad 19.5

### MOZZARELLA 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 SEA BASS

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

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### 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

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### SIDES 9

Parmesan Truffle Fries

Buttered Mash

Sauteed Honey Mushrooms

Steamed Asparagus, Hollandaise

Creamed Spinach