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FOR THE TABLE

ARTISANAL BREAD BASKET
Burnt Onion Butter 8

MARINATED OLIVES 6

TUNA MOMAKAWA
Tuna Tartare
Crisp Sushi Rice Cakes 18

MOZZARELLA & CHORIZO
CROQUETTES 15

ASPARAGUS TEMPURA
Smoked Chili Aioli 15

APPETIZERS



CRAB STUFFED BAKED SHRIMP
Saffron Caper Lemon Sauce 26

SEARED SCALLOPS & CRISP PORK BELLY
Green Pea Puree, Shishito Pepper Relish GF DF 26

CHILLED JUMBO SHRIMP COCKTAIL GF DF
Bloody Mary Cocktail Sauce 25

ESCARGOT & MUSHROOMS
Sauteed with Fennel Shallot Cream, Country Toast 22

CRISP CALAMARI
Pineapple Chili BBQ Sauce 25

TUNA TARTARE
Mango, Avocado, Sweet Potato Crisps DF 26

PANKO CRUSTED CRAB CAKE
Lemon Dill Crème Fraîche 25

GRIDDLED BERMUDA FISHCAKES
Mango Salsa, Masala Curry Aioli DF 19

TWICE BAKED GOAT CHEESE SOUFFLE
Candied Walnuts, Caramelized Apple Compote VG 22

GRILLED OCTOPUS
Cannellini Bean Puree, Chorizo, Crispy Ginger 24

VEGETABLE TEMPURA
Smoked Chili Aioli DF 18

SOUPS AND SALADS

LOBSTER BISQUE 15

BERMUDA FISH CHOWDER

Black Rum GF 12

BURRATA & HEIRLOOM TOMATOES

Grilled Peaches, Toasted Cashews, Red Wine Vinaigrette GF 25

CLASSIC CAESAR

Parmesan Toast, Oven Dried Tomatoes, Parmesan Snow 18

ICEBERG WEDGE

Applewood Smoked Bacon, Cherry Tomatoes, Blue Cheese Dressing 16

ARTISANAL BABY GREENS

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

FROM THE SEA

SEAFOOD THERMIDOR

Diver Scallops, Jumbo Shrimp, Rockfish, Tarragon White Wine Cream, Piped Whipped Potato 55

GRILLED SHRIMP & SCALLOPS

Thai Red Coconut Curry Sauce, Black Rice GF DF 45

SEARED GRAIN CRUSTED FILET OF GROUPER

Grilled Shitake, Baby Bok Choy. Edamame Puree, Yuzu Butter 45

MISO GLAZED SALMON

Lemongrass Coconut Sauce, Jasmine Rice GF DF 42

GRILLED BERMUDA WAHOO

Chorizo White Bean Ragout GF DF 44

FROM THE LAND

HERB & CASHEW CRUSTED ROASTED LAMB CHOPS

Red Wine Jus, Saffron Risotto 58

PORK CHOP SALTIMBOCCA

Prosciutto, sage, Red Wine Demi 45

SUMAC GRILLED HALF BONELESS CHICKEN

Baby Potatoes, Pancetta, French Beans, Pan Jus GF 42

24 HOUR BRAISED BEEF SHORT RIB

Pearl Onion Red Wine Sauce, Caramelized Leek Potato Puree GF 48

ASPARAGUS, GREEN PEA & LEMON RISOTTO

Crisp Shallots, Lemon Zest V GF 35

POTATO GNOCCHI

Sweetcorn Puree, Shiitake Mushrooms, Crisp Sage Leaves V 35

SIGNATURE STEAKS

PRIME NY STRIPLOIN 52

PRIME FILET MIGNON 58

BONELESS RIB EYE 55

SPECIALTY CUTS WHEN AVAILABLE MP

DRY AGED PORTERHOUSE STEAK FOR TWO

DRY AGED BONE IN FILET MIGNON

DRY AGED TOMAHAWK RIB EYE FOR TWO

YOUR SERVER WILL INFORM YOU OF TONIGHT'S CUT

All Steaks Served with Tonight's Vegetables and Short Rib Croquettes

CHOICE OF SAUCES

Bearnaise,

Peppercorn,

Parsley Garlic Butter

Fois Gras Butter

SIDE DISHES

Parmesan Truffle Fries 12

Buttered Mash 12

Sauteed Honey Mushrooms 15

Steamed Asparagus, Hollandaise 15

Creamed Spinach 15

Lobster Mac n Cheese 25