



SOUP, SALAD AND STARTERS



Bermuda Fish Chowder | 9

Laced with Sherry Peppers & Bermuda Black Rum



RHADC Bistro Salad | 13.50

Mixed Greens, Mango, Red Onion, Cherry Tomatoes, Avocado, Marinated Olives, Mango and Lime Dressing

Tempura Prawns & Vegetable Beignets | 14

Sweet Soya Wasabi drizzle, Tzatziki Sauce

Iceberg Lettuce Salad | 13

Crispy Bacon Bits, Cherry Tomatoes, Herb Croutons, Shaved Parmesan, Ranch Vinaigrette



RHADC Taco Salad | 15

Seasoned Ground Beef or Turkey, Shredded Lettuce, Red Onion, Scallion, Chopped Avocado, Tomato, Corn Chips, Salsa, Sour Cream

MAIN COURSE

Elizabeth Fried Fish n' Chips | 20

Golden Battered Fish served with Fries, Coleslaw, Tartare Sauce

"Dinghy Burger" | 18

Homemade Prime Angus Burger, Aged Cheddar Cheese, Tumbleweed Onions, Applewood Bacon, Sliced Dill, Cucumber, Tomato, Fries

Chef's Curry of the Evening | 19

Braised in a Curry Sauce, Steamed Rice and Veggies; ask your Waiter for Today's Choice

Cordon Bleu Chicken | 25

Panko Breaded Chicken, Blue Cheese Dijon Creamy Sauce



Texas Style Pork Spareribs | 24

Slow Roasted, Glazed Smoked B.B.Q Sauce



8 oz. Sirloin Steak | 30

Char Grilled steak topped with Fried Onions, Mushrooms, Madeira Red Wine Sauce

Above entrées are served with Fries or Potato of the day and Vegetables



Gluten Free



Dairy Free

*Many of our dishes can be prepared either Gluten Free or Dairy Free. Please inform the Chef of any dietary requirements
For your convenience, a 15% service charge has been added to your bill*