



## LUNCH

### STARTERS

#### **TOMATO & MOZZARELLA | 16**

Vine ripe Tomatoes, fresh Mozzarella, bouquet of Salad, Oregano Extra Virgin Olive Oil

#### **HEART OF PALM & ARTICHOKE SALAD | 16**

On A Bed of Mixed Greens, Crispy Bacon, Balsamic Vinaigrette

#### **RHADC SHRIMP COCKTAIL | 18**

Sesame Seed Seaweed Salad, Crispy Romaine, Avocado, Mango Horseradish Cocktail Sauce, Sweet Soy Glaze

#### **SMOKED SALMON & CHILLED SHRIMP PLATTER | 18**

Seaweed Salad, Avocado, Turmeric Stained Boiled Egg, Mango Horseradish Cocktail Sauce

### SOUP

#### **BERMUDA FISH CHOWDER | 9**

Black Rum, Outerbridge Sherry Peppers

#### **SOUP OF THE DAY | 8**

Chef Creation Made Daily

### MAIN SALAD

#### **CAESAR SALAD | 14**

Romaine Lettuce Tossed with Caesar Dressing, Parmesan Shaving, Herb Croutons

Add Chicken | 6    Add Pan Roasted Cajun Shrimp | 8

#### **BABY SPINACH AND SMOKED SALMON | 20**

Spinach Leaves, Pickled Red Onion, Grilled Asparagus, Turmeric Stain Boiled Egg, Smoked Salmon, Drizzled with Maple Vinaigrette

#### **ARTISAN SALAD | 18**

Mix Leaves, Dried Cranberries, Turkish Apricot, Grapes, Cherry Tomatoes, Toasted Almonds, Crumbled Blue Cheese tossed with Honey Lime Mustard Dressing

#### **COBB SALAD | 19**

Crispy Bacon, Avocado, Boiled Egg, Cherry Tomatoes, Grilled Chicken, Kalamata Olives, Cucumber on a bed of Mixed Greens, White Balsamic Vinaigrette

### MAIN DISHES

#### **DINGHY BURGER | 20**

Homemade Angus Beef Burger, Applewood Crispy Bacon, Onion Rings, Avocado Salsa, Lettuce, Tomato Choice of Cheddar Cheese or Swiss Cheese, Brioche Bun, Choice of: French Fries, Sweet Potato Fries, Onion Rings or House Salad

#### **SHRIMP, LOBSTER & AVOCADO WRAP | 20**

Shrimp and Lobster Wrap with Mary Rose Sauce, Avocado, Mixed Lettuce Leaves, Choice of: French Fries, Sweet Potato Fries, Onion Rings or House Salad

#### **GRILLED STRIPLOIN STEAK | 36**

Sautéed Baby Spinach, Cremini Mushrooms, Potato of the day, Barolo Red Wine Demi-Glace

#### **PAN-ROASTED CATCH OF THE DAY | 35**

Cauliflower Puree, fire roasted Bell Pepper Couscous, Asparagus, Citrus Beurre Blanc

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#### **SHRIMP PENNE | 26**

Penne Pasta, Pan Seared Shrimp tossed in a Garlic White Wine Fresh Tomato Basil Sauce.

### SIDE ORDERS

French Fries, Sweet Potato Fries, Onion Rings or House Salad | 7