



## STARTERS

### **BREADED B.B.Q. CHICKEN WINGS | 15**

Tossed in a Smoked B.B.Q Sauce, Toasted Sesame Seeds, Chopped Scallions

### **ORGANIC ARTISAN SALAD | 14**

Mixed Greens, Dried Turkish Apricots, Cranberries, Grape Tomatoes, Pickled Red Onions, Crumbled Blue Danish with Honey Lime Mustard Dressing

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

Black Rum, Outerbridge's Sherry Peppers

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

Chef Creation Made Daily

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

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

### **CAESAR SALAD | 14**

Romaine Lettuce Tossed with Cesar Dressing, Parmesan Shavings, Herb Croutons

### **CALAMARI | 16**

Golden Fried Calamari Rings served with Spicy Marinara Sauce



## **MAIN COURSE**

### **“DINGHY BURGER” | 20**

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

### **FISH & CHIPS | 22**

Beer Battered Codfish, Fries, Mushy Peas, Tartar Sauce

### **CODFISH CAKE IN A BUN | 18**

Pan Roasted Codfish Cake served with locally made Banana Chutney, Lettuce & Tomato, Choice of French Fries, Sweet Potato Fries or House Salad

### **BEEF TACO SALAD | 18**

Seasonal Ground Beef, Shredded Lettuce, Red Onions, Scallions, Tomatoes, Avocado, Corn Chips, Salsa & Sour Cream

### **PORK BABY SPARE RIBS | 25**

Slow Roasted Hoisin Glazed Pork Ribs served with Mashed Potato, Onion Rings

### **LAMB SHANK | 35**

Braised Lamb Shank, Whipped Potatoes & Chives, Steamed Asparagus, Red Wine Lamb Jus

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

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

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

Sautéed Baby Spinach, Cremini Mushrooms, Whipped Potatoes, Barolo Red Wine Demi-Glace

## **SIDE ORDERS**

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