



## STARTERS

### **Bermuda Fish Chowder**

Laced with Sherry Peppers & Bermuda Black Rum  
8.75

### **Chef Style Fritto Misto**

Fried Calamari, Shrimp and Wahoo  
Zucchini Marinara and Lemon Garlic Dip, Tartare Sauce  
14.00

### **Fried Onion Rings and Banana Peppers**

with Dipping Sauce  
8.00

### **Buffalo** Wings

with Blue Cheese Crumble, Spicy BBQ Dipping Sauce  
12.00

## SALADS

### **RHADC Taco Salad**

Seasoned Ground Beef or Turkey, Shredded Lettuce, Red Onion, Scallion,  
Pinto & Kidney Beans, Chopped Avocado, Tomato, Corn Chips, Salsa & Sour  
Cream  
15.00

### **RHADC Chopped Salad**

Beans, Cherry Tomatoes, Boiled Eggs  
Dried Cranberries Carrots, Cucumber, Garbanzo Beans, Italian Dressing  
13.00

### **House Salad**

Mixed **Leaves**, Tomatoes, Mint, Cucumber, Julienne Carrots, Red Onions,  
White & Red Grapes, Balsamic Honey Ginger Dressing  
12.50

### **Classic Caesar Salad**

Crispy Romaine, Shaved Parmesan, Herb Croutons  
12.00

 **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*



## MAIN COURSE

### **Elizabeth Battered Golden Fried Fish & Chips**

Served with Coleslaw, Cocktail & Tartare Sauce  
19.00

### **"Dinghy Burger"**

Homemade Prime Angus Burger, Aged Cheddar Cheese, Tumbleweed Onions,  
Applewood Bacon, Sliced Dill, Cucumber & Tomato, Fries  
18.00

### **Calf Liver, Fried Onions & Mushrooms**

with Smoked Bacon, Mashed Potato, Old Pan Gravy and Chef's Veggies  
16.50

### **Kale & Mango Stuffed Corn Fed Chicken Breast**

Sundried Tomato, Mashed Potato, Fava Beans, Celeriac Carrot Remoulade,  
Tapenade Dressing, Corn Salsa  
25.00

### **Chipotle Rosemary Ribs, BBQ Glazed**

A Full Rack of our Slow Cooked Baby Back Ribs with Coleslaw, your  
Choice of Baked  
Potato, Fries or Salad  
24.00

### **Sirloin Steak**

Choice Beef Sirloin, Roc Doc Rubbed Grilled Steak, Mushroom Whiskey  
Sauce,  
Vegetables of the day, Choice of Baked Potato or Fries  
27.00

**Chef's Curry of the Evening**, Braised in a Curry Sauce, Steamed Rice  
and  
Veggies; ask your Waiter for Today's Choice  
19.00

Chef's Pasta Creation of the Day Market Price

Chef's Homemade Pie, Creation of the Day Market Price

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