

Pompano Beach Club

Restaurant Week Menu

Appetizers

Yellowfin Tuna Roll

A marinated local yellowfin tuna roll, golden fried in a crisp citrus batter served over locally farmed greens ~ drizzled with a roasted jalapeno and honey aioli.

Bermuda Fish Chowder□

A blend of local fish, vegetables and spices served with Goslings black rum and sherry peppers.

Spinach & Arugula Salad□

Baby spinach and arugula leaves tossed in a tarragon vinaigrette dressing with roasted cherry tomatoes, carrots, smoked bacon.

Entrées

Rib Eye Steak

Char grilled Certified Angus rib eye steak served with whipped potatoes and honey roasted carrots ~ finished with a black rum barbeque sauce and golden fried Bermuda onion rings.

Rockfish

Almond dusted rockfish fillet served with peas n rice and sautéed pumpkin ~ finished with a banana salsa and a white wine lemon cream sauce.

Roast Chicken

Oven roasted breast of chicken marinated with chopped local herbs served over pan fried cassava pie with sautéed local spinach ~ finished with a Bermuda gold jus.

Desserts

Bermuda Rum Cake

Yellow pound cake flavored with Goslings Black rum dipped in Falernum syrup, and served warm with vanilla ice cream.

Black Forest Gateau

A moist chocolate sponge topped with a Bavarian mousse and filled with maraschino cherries.

Coffee, Decaf and assorted Teas

\$42.00 plus 17% Gratuity