



The Waterlot Inn

Centuries in the Making

RESTAURANT WEEKS

January 4 – February 4, 2018

APPETIZER

CHOWDER

Bermuda Style | Black Seal Rum | Sherry Peppers

-OR-

BERMUDA BABY BEETS

Goat Cheese | Candied Peanuts | Balsamic

UPGRADE TO LOBSTER BISQUE - \$4

MAIN COURSE

PETIT FILET MIGNON

6 oz | Certified Black Angus | Nebraska

UPGRADE TO AN 8oz IMPERIAL WAGYU STRIPLOIN - \$25

-OR-

MURRAY'S FARM CHICKEN

Bermuda Rosemary | Lemon

-OR-

BAKED SALMON

Bermuda Cedar | Avocado Jalapeno Cream

SIDES

Yukon Gold Mashed Potatoes
Sautéed Local Kale

ADD ANY SAUCE - \$4

UPGRADE WITH A 4oz MAINE LOBSTER TAIL - \$27

DESSERT

STICKY TOFFEE PUDDING

Served with Homemade Toffee Sauce
& Vanilla Ice Cream

-OR-

WHITE CHOCOLATE CHEESECAKE

Candied Ginger | Bermuda Gold Loquat Liquor

RESTAURANT WEEK RED WINE FEATURE
\$60.00

\$52 + 17% gratuity

Please inform your server of any dietary concerns as some ingredients are not listed in the menu description. Our chef would be happy to clarify any questions you may have.