

3 Course Restaurant Week Menu \$42



Starting From January 11th to February 4th 2018

Appetizer:

Bermuda Fish Chowder or Cream of Broccoli Soup

Made daily and two of our most popular soups

Garden Salad or Caesar Salad

Two of our most popular appetizer sized salads

Bermuda Codfish Cake

A Must have local creation with a twist!! Served on a tartar spread raisin toast. Garnished with lettuce, tomato, banana and avocado

Panko Crusted Shrimp

Succulent jumbo shrimps tossed in our secret spice rub with the perfect crispy Panko crust and served with our homemade cocktail sauce

Crab Paradise

Sweet crab, cream cheese, honey and garlic wrapped in a phyllo pastry and fried. Served with our homemade cracked pepper and orange pineapple marmalade

Choice of Entree:

Butter Poached Salmon

Fresh Salmon cooked to perfection. Enhanced with a lemon and caper sauce. Served with our homemade garlic mashed potato and mixed vegetables

Peppered Wahoo Salad

Lemon Pepper Wahoo on a Bed of Crisp Greens, Cucumber, Peppers, Onion, Mango and Pineapple All Tossed with Toasted Almonds in Our Signature Mango Chipotle Vinaigrette

Cajun Blackened Local Wahoo with Key Lime Honey Garlic Sap

Glazed Blackened Wahoo fillet. Served with Local Farm Vegetables and Rice or potato

Striploin Steak Seasoned with Arabica and Black Piper Nigrum

Coffee and Black Pepper Coated Angus Steak Served with Vegetables and Potato.

Enhanced with a Cognac Flame Roasted Mushroom Sauce

Thakurmay's Chicken or Wahoo Curry

Tender Pieces of Chicken or Local Wahoo Simmered in an Exotic Blend of Thakurmay's Indian Spices Served on Basmati Rice & Green Peas with Papadum, Cucumber Raita and mango Chutney

Chicken Penne Arabiatta

Penne cooked al dente with our homemade spicy tomato sauce with garlic, onion, crisp peppers and chicken. Topped with freshly grated Parmesan cheese

Choice of Dessert:

Homemade Bread & Butter Pudding

Chef's Favorite! Oven Fresh Brioche Bread and Butter Pudding, Topped with French Vanilla Ice Cream, Accompanied by a Jigger of Black Seal Rum Crème Anglaise.

Decadent Chocolate Lava Fondant

Warm Chocolate Cake with a Melted Fudge Center

Served with Vanilla Ice Cream, Topped With Warm Chocolate Sauce

Ice Cream Sundae

Your choice of vanilla, chocolate or strawberry ice cream topped with whipped cream, toasted almonds and chocolate or caramel sauce.

17% GRATUITY IS ADDED TO ALL CHECKS