

Waterlot Inn Restaurant Weeks
2019



The Waterlot Inn
Centuries in the Making

\$52.00

1st Course

CHOWDER

BERMUDA STYLE | BLACK SEAL RUM | SHERRY PEPPERS

-OR-

BERMUDA BABY BEETS

GOAT CHEESE | CANDIED PEANUTS | BALSAMIC

UPGRADE TO LOBSTER BISQUE - \$4

2nd Course

PETIT FILET MIGNON

6 oz | BLACK ANGUS | IOWA

UPGRADE TO A WAGYU STRIPLOIN- \$26

-OR-

BAKED SALMON

PINEAPPLE RUM SALSA

SIDES

**YUKON GOLD MASHED POTATOES
HONEY GLAZED BERMUDA CARROTS**

ADD ANY SAUCE - \$4

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

3rd Course

STICKY TOFFEE PUDDING

TRADITIONAL DATE PUDDING | VANILLA ICE CREAM | WARM BUTTERSCOTCH SAUCE

-OR-

HONEYCRISP APPLE & CINNAMON GALETTE

LAYERED PASTRY | BAKED APPLES | SALTED BUTTER PECAN ICE CREAM

Red Wine Daily Feature
\$60.00 btl.