

Restaurant Week Menu

The Bermuda Bistro



DINNER

\$49 FOR 3 COURSES

~ Appetizers ~

Bistro Bruschetta

Toasted baguette topped with diced tomatoes, basil, extra virgin olive oil, crumbled prosciutto, and balsamic reduction.

Panzanella Salad

Tuscan-style salad with soaked bread, tomatoes, red onion, cucumbers, fresh mozzarella, and basil in a balsamic vinaigrette.

French Onion Soup

Caramelized onions simmered in beef broth with herbs, topped with a crouton and melted Swiss cheese.

~ Mains ~

Lemon Scallop Risotto

Creamy Arborio rice with lemon, topped with pan-seared scallops and lemon butter sauce.

Chicken Cordon Bleu

Breaded chicken stuffed with ham and cheese, served with an arugula salad.

Bacon-Wrapped Tenderloin

8 oz prime filet wrapped in bacon, served with rosemary roasted potatoes.

Bruno: scallops, asparagus, Béarnaise +\$15

Maxwell: lobster, asparagus, Béarnaise +\$22

~ Desserts ~

Butter Cake

House-made vanilla pound cake, with vanilla ice cream and fresh strawberries.

Chocolate Lava Cake

House-made chocolate cake with a warm molten chocolate center and a crème anglaise.
Served with vanilla ice cream.