



# RESTAURANT WEEKS

## DINNER

# MENU

### STARTER

3 COURSE  
\$ 69 . 00  
+ G R A T S

#### Loquat Harvest Salad

Local greens with toasted almonds, goat cheese, cherry tomatoes, shaved red onion & cucumber, tossed in our house-made Loquat Vinaigrette.

#### Thyme Bermuda Fish Chowder

Fresh local fish simmered slowly with vegetables, tomatoes & aromatic herbs. Finished with black rum and a hint of Simons Sherry Pepper Sauce.

#### French Onion Soup

Caramelized onions in a rich thyme & wine broth, topped with toasted baguette and golden melted Gruyère.

#### Lobster Fritters

Crispy, tender Bermuda lobster folded into a savory herb batter with a hint of spice. Served with our special dipping sauce.

### ENTREE

#### Pan-Seared Local Catch

Fresh island-caught fish topped with toasted almonds, rum & banana. Served with charred broccolini, garlic-butter mashed potatoes & lemon-butter sauce.

#### Stuffed Chicken Breast

Pan-seared chicken breast filled with a creamy spinach & artichoke blend. Served with herb-roasted potatoes, charred broccolini & a creamy roasted garlic sauce.

#### Cajun Ribeye

Juicy 12 oz ribeye rubbed with our Cajun seasoning. Served with home-cut truffle fries, charred broccolini & a creamy Cajun garlic sauce.

#### Vegan Zucchini Parmigiana

Tender roasted zucchini layered with tomato basil sauce, vegan mozzarella & vegan parmesan. Baked to perfection and served with charred broccolini.

### DESSERT

#### Bird's-Eye Custard Tart

Silky vanilla custard in a delicate pastry shell, topped with whipped cream & fresh fruit.

#### Biscoff Cheesecake

Creamy cheesecake over a buttery Biscoff cookie crust, topped with caramel & cookie crumble.

#### Fried Banana Roll

Ripe banana dusted in cinnamon sugar, wrapped in a crispy spring roll shell & fried to golden perfection. Served with banana-rum sauce & ice cream.

UPSIZE To : ½ Med Broiled Lobster + \$25  
Seafood Boil + \$35.00 - King Leg Boil + \$45

TABLE S'MORES  
2 PERSON MIN  
\$16 P P