

Restaurant Week Menu

The Bermuda Bistro



\$49 FOR 3 COURSES

~ Appetizers ~

Conch Fritters

Six light, crispy fritters served with our house-made special sauce.

Shrimp Cocktail

Shrimp served with Marie sauce on a bed of lettuce.

Caesar Salad

Romaine tossed with parmesan cheese, croutons, bacon, and caesar dressing.

Fish Chowder

Deliciously rich and comforting house-made fish chowder.

~ Mains ~

Rockfish

Served with Chef's risotto, spinach, vegetables, and topped with lemon-butter sauce.

Tenderloin

8oz steak tenderloin Served with vegetables and mashed potato.

Lobster

Choose from broiled, curried, or thermidor. Add your choice of two sides.

*\$20 surcharge for half lobster.

~ Desserts ~

Warm Chocolate Brownie

Cheesecake

~ By the Bottle ~

J.L. Thunevin 'Bad Boy' Bordeaux (\$49)

Santa Margherita Pinto Grigio (\$49)