

Restaurant Week

3-COURSE DINNER ... \$59 + GRATS



Your selection of 1 Starter, 1 Main and 1 Dessert

Warm Bermuda Onion Bread Loaf... \$12

STARTERS

Golden Calamari

drizzled with a Dark & Stormy Sauce.

Bermuda Fish Chowder

served with a warm roll and butter.

Bermuda Onion Soup

topped with a crouton and melted provolone cheese.

Stuffed mushrooms

Truffle cheese stuffed and panko crusted with a sriracha aioli.

MAINS

Local Catch of the Day

with mango salsa, glazed fingerlings, broccolini and lemon butter sauce.

Grilled Strip Steak

with garlic mashed potatoes, broccolini and a peppercorn sauce.

Add Grilled Shrimp ... + \$14

Bermuda Lobster Truffle Mac & Cheese

with broccolini and a truffle butter sauce.

GF Vegetarian Pasta

with onions, peppers, cherry tomatoes, carrots, spinach and zucchini in a pesto sauce.

1/2 Broiled Lobster* ... + \$25

with homemade stuffing, broccolini and fries.

Pricing May Vary Based on Size and Market Price

DESSERTS

Homemade Warm Gingerbread

with ice cream and a caramel sauce.

Homemade Chocolate Gombey Rum Cake

with ice cream and a chocolate rum sauce.

Homemade Cherry Crumble Pie

with ice cream and a cherry sauce.

BOOK ONLINE: WWW.THYMEBERMUDA.COM