



## **Winterlicious 2023**

### **Start**

#### **Tucker's Farm Fried Goat Cheese**

Served with Bermuda prickly pear honey, greens and toasted ciabatta

~or~

#### **Winter Salad (Ve)**

J&J Produce kale, baby spinach, quinoa, green apples, fennel, almonds, dried cranberries sesame dressing

~or~

#### **Spiny Lobster-Bisque**

Thermidor crouton

### **Main**

#### **Impossible Meat and Shitake Chicharron (V)**

J&J produce pumpkin risotto, broken broccoli, crispy shitake mushroom

~or~

#### **Local Fisherman Seafood Dinner**

Pan fried local catch, shrimps, roasted garlic mash potato, coleslaw, Outerbridge's sherry rum sauce

~or~

#### **Mark's Jerk Seasoned Flank Steak**

Chef Mark's jerk blend, house marinated 8 oz flank, served with peas n' rice,  
corn on the cob, Dockyard Brewing Co porter steak sauce

~or~

#### **French Cut Chicken Breast**

seared chicken breast served with double fried truffle smash potatoes & creamy spinach, with boursin cheese

### **Dessert**

#### **Brew Mocha Cake**

Rich decadent chocolate cake infused with Brew coffee

~or~

#### **Alex & Pete's Banana Foster Ice Cream**

House made oat crumble and crème anglaise

**49.<sup>00</sup>**

**plus 17% gratuity**