

Appetizers

Sherry Pepper Crab Cake

With roasted red pepper remoulade **\$16.00**

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Goat Cheese & Sweet Pepper Quiche

With baby spinach salad, crispy bacon, mushroom & eggs **\$12.50**

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Homemade Coconut Breaded Jumbo Shrimp

With sweet chili dipping sauce **\$18.00**

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Sweet Basil, Tomato & Mozzarella Salad

With seasonal greens, enhanced aged balsamic vinaigrette **\$15.00**

Soup

Bermuda Fish Chowder \$10.00

Served with black rum & sherry
pepper

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Soup of the Day \$10.00

Salads

Nicoise Salad

Seasonal greens with tomato, cucumber, French beans, olive, pepper confit, egg, anchovies & potato

Served grilled herb & garlic marinated tuna **\$24.00**

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Spinach Salad

Baby spinach leaves tossed with crispy bacon, egg, mushroom & balsamic vinaigrette

served with goat cheese crouton & marinated grilled chicken breast **\$17.50**

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Macadamia Salad

Shredded lettuce with raisins, diced apple, macadamia nuts, tomato & heart of palm

Tossed with lemon dressing served with marinated grilled chicken breast **\$18.50**

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Blue Crab & Avocado Salad

With garden lettuce & tomato, tossed with citrus vinaigrette, garnished with toasted almonds **\$24.00**

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Caesar Salad

Crisp romaine heart tossed in our unique dressing **\$12.00**

With grilled chicken **\$17.00**

With garlic & lemon sautéed jumbo shrimp **\$24.00**

Sandwiches

Turkey Ciabatta

Home roasted turkey, lettuce, tomato, avocado, crispy bacon, mozzarella & mayonnaise on Ciabatta **\$14.00**

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Maine Lobster Burger

Chilled Maine lobster salad with crispy bacon, gherkins, lettuce & tomato on toasted French brioche **\$24.00**

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The Real Pan Bagnat Favorite South of France Sandwich

Tuna, egg, black olive, lettuce, tomato, sweet pepper, radish, scented basil & cucumber

In olive & red vinegar served on a country roll **\$14.50**

Ham & Brie Baguette

Thin slices of Parma ham, gherkins, French brie cheese, aged balsamic & pesto on a French baguette **\$14.00**

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Pineapple BBQ Pulled Pork Sandwich (Warm)

Served with small side salad **\$15.00**

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French Classic Croque Monsieur (warm)

Jumbo sliced white bread with ham & melted cheese served with a small salad **\$14.00**

Wraps

Tuna salad wrapped in whole wheat tortilla with shredded lettuce & tomato \$12.50

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Baby shrimp & avocado wrapped in grilled spinach tortilla \$14.50

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Beau Rivage grilled chicken with shredded lettuce & tomato in honey wheat wrap \$13.50

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Aged balsamic & pesto grilled vegetables with goat cheese in grilled spinach wrap \$12.50

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Scottish smoked salmon with cream cheese, capers, onion, tomato, & shredded lettuce in jalapeño tortilla \$15.50

Specialty Items

Bermuda Codfish Cake

Local fish cake with tartar sauce, lettuce, tomato, guacamole & sliced banana on a raisin toast **\$15.00**

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Chef Special Catch of the day \$24.00

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Grilled Teriyaki Marinated Salmon

Served with seasonal green salad tossed with lemon vinaigrette **\$26.00**

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Fish & Chips

Marinated fish in tempura batter served with tartar sauce & seasoned fries **\$21.00**

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Homemade Beef Burger

Optional Toppings; caramelized onions & mushrooms, bacon, cheddar or Swiss cheese

Served with seasoned fries **\$ 24.00**

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Peppered 10oz Strip Loin Steak

With mushroom sauce, seasoned fries **\$28.00**

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Fresh Pasta Primavera with seasonal vegetable served tossed with sweet basil tomato sauce \$17.50

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With chicken \$23.50 With shrimp \$27.50

A gratuity of 17% will be added to your final bill