

B I T E S

Freshly prepared Bruschetta, Tomato, Mozzarella, Basil \$8.50
with Extra Virgin Olive Oil

Quesadilla, Swiss Cheese, Chicken, Roasted Pepper \$10.75
with Spicy Sauce

Bowl of Nachos \$18.00
with Fresh Guacamole

Golden Fried Calamari \$10.75
with Thai Chili Aioli

Coconut Breaded Shrimp \$10.75
with Sweet Chili Sauce

Chicken Skewers in Parmesan Cheese \$10.25
with Peanut Sauce

Vegetarian Spring Roll \$9.75
with Sweet Chili Sauce

Charcuterie Platter for Two People \$38.00
Assorted Kind of Cured Meat, served with French Baguette, Pate, Cheese, Fig Jam and Special Jam



A P P E T I Z E R S

Homemade Foie Gras with Sauternes Wine \$28.00
with Brioche and fig marmalade

Pan Seared Scallop \$26.00
with cauliflower and green pea puree

Grilled Jumbo Shrimp on a Risotto \$25.00

Mahi-Mahi Gougeonette \$22.00
with Aioli Sauce

Parma Ham Bruschetta \$14.00
A long ciabatta bread, scented pesto

Hand-made Fresh Fettuccine, Carbonara Style \$20.00

Gnocchi al Pesto \$20.00
Parmesan Shavings



SALADS

Niçoise Salad

Grilled Bermuda Tuna, Seasonal Greens with Tomato, Cucumber, Radish, Scallions, Celery, Basil, Fresh garlic, Olives, Roasted Pepper Confit, Egg and Olive Oil Dressing **\$30.00**

Baby Spinach Salad

Served with Grilled Marinated Chicken Breast, Baby Spinach Leaves, Crispy Bacon, Egg and Mushroom Tossed with Balsamic Vinaigrette, Garnished with a Gratinated Goat Cheese Crouton **\$19.75**

Caesar Salad

Crisp Romaine Heart Tossed in our Unique Dressing **\$14.50**
With Grilled Chicken **\$20.00** or with Garlic & Lemon Sautéed Jumbo Shrimp **\$28.75**

Beau Rivage Salad

Mix Baby Mesclun, Served with Avocado, Cranberries, Peppers, Carrots, Lemon Dressing **\$14.00**
With Grilled Marinated Chicken **\$20.00**, with Shrimp **\$28.75**

Californian Chef Salad

Tomato grape, red onion, avocado, hardboiled egg, Shredded lettuce, red cabbage all tossed in a Balsamic dressing **\$14.50**
With Grilled Marinated Chicken **\$20.00**, with Shrimp **\$28.75**



SOUP

Lobster Bisque \$13.00

Spicy Red Bean Soup \$12.00

Bermuda Fish Chowder \$12.75

Served with Black Rum & Sherry Pepper

Ask for our daily prepared soup \$12.00



MAIN COURSE

Our Meat and Poultry

Full Rack of American BBQ Ribs or French Style
Dijon Mustard, Garlic Breadcrumbs & Fresh Herbs **\$32.00**

16 oz T Bone Steak on the Grill
with Garlic Butter **\$45.75**

12 oz Beef Tenderloin
Grilled or Pan Seared **\$49.75**

Roasted Lamb Chops
(three pieces) Provençal Style **\$47.75**

Country Style Pork Chop
Apple Sauce **\$39.75**

Free Range Roast Half Chicken
Natural Jus **\$37.75**

Surf and Turf, 8 oz New York Strip Loin
Topped with Garlic Butter,
and **Tiger Shrimp** (three pieces) Grilled to Perfection **\$52.75**

Chicken Piccata
in a Golden Parmesan Cheese Crust **\$37.75**

Our Famous Beef Wellington
with Truffle Sauce **\$43.75**

Our Beef is Certified American Angus



MAIN COURSE

From The Sea

Breaded Red Snapper

with Light Breadcrumbs, Tartar Sauce and Guacamole **\$39.75**

Oregon Sweet Potato Raviolis

served with a Parmesan Cream, Grilled Jumbo Shrimp (three pieces) **\$41.75**

Grilled Tiger Shrimp

(four pieces) with Lemon Sauce **\$42.75**

Cajun Atlantic Salmon

on a Bed of Quinoa, Orange Segments **\$39.75**

Tiger Shrimp, New Zealand Mussels & Scallops

in a Light Pesto Sauce **\$43.75**

Fresh Catch of the Day

Grilled or Pan Seared **\$39.00**

Main Lobster Risotto \$41.00



All our dishes can be served with the following:

Mash Potato

Steamed Rice

Risotto

Homemade Pasta

Fries

Green Salad

Crispy Mix Vegetables

*All the dishes can be shared \$8.00 for split dishes
Both dishes will be served with a complete garnish*

A 17% gratuity will be added to your bill