ISLAND
BRASSERIE

FIRST IMPRESSIONS

PEAR CARPACCIO | N | D | V | 26
Shropshire Blue cheese, pecans, pickled mustard seeds, fresh leaves, Cardinal Farms honey and mustard dressing

OYSTERS | SH | D | 24
Lime, peach nam jim sauce

HOUSE-CURED SMOKED SALMON | GL | D | 26
Lemon crème fraîche, capers, pickled shallots, radish, rye crostini

BERMUDA TUNA TARTARE | GL | D | 32
Red onion, red bell pepper, ginger, chives, capers, seaweed cracker

MOULES FRITES | GL | D | 34
White wine, garlic, shallots, parsley, French fries

CHICKEN LIVER PARFAIT | GL | D | 24
Port wine and raspberry jelly, pistachios, brioche

DEVILLED EGGS | 19
Black winter truffle, maple pancetta

DRY-AGED BEEF TARTARE | GL | 32
Cornichons, shallots, chives, mustard, ketchup, egg yolk, toast

FRESH PICKS & WARM SPOONS

FRENCH ONION SOUP | GL | D | 20
Gruyère Crostini, Beef Jus

BERMUDA FISH CHOWDER | 16
Gosling's Black Seal Rum, Sherry peppers

BABY GEM CAESAR SALAD | D | GL | 25
5-year-aged Parmigiano Reggiano, bacon breadcrumbs, Caesar dressing

WEDGE SALAD | D | 26
Crispy bacon pastrami, blue cheese, confit heirloom cherry tomatoes, scallions, homemade ranch dressing

THE CRAFTED MAINS

VEGAN WELLINGTON | VG | GL | 44
Mixed grilled vegetables, mushroom duxelles, beetroot and truffle jus

SHRIMP CALYPSO TONNARELLI PASTA | D | GL | 42
Vodka, 'nduja, cherry tomatoes, garlic

BEER-BATTERED COD AND CHIPS | 46
Tartare sauce, curry sauce, lemon

HALF ROASTED CHICKEN | 44
Salsa verde, Aleppo pepper-infused oil

VEAL CHOP MILANESE | GL | D | 84
Caesar leaves, cherry tomatoes, Parmesan

HERB-CRUSTED LAMB CHOPS | 68
Baby potatoes, jus

MIXED GRILL | 68
Lamb chop, tenderloin medallion, gammon, foie gras bratwurst, fried egg, roasted tomato, chips

RIBEYE AU POIVRE | D | 72
Cognac, peppercorns, potato purée

BUTCHER'S SELECTION

PRIME BEEF

TENDERLOIN | 6 OZ 58 | 8 OZ 68

NY STRIP | 14 OZ | 72

RIBEYE | 16 OZ | 84

35 DAY DRY AGED BEEF

NY STRIP | 12 OZ | 105

RIBEYE | 14 OZ | 115

SAUCES | 4.5

Goslings rum Béarnaise | Chimichurri | Blue cheese | Bourbon peppercorn | Port wine | Bone marrow jus

FISH ON THE GRILL

FRESH LOBSTER THERMIDOR | SH | D | 62 | 114
Brandy, Gruyère

CATCH OF THE DAY | 8 OZ | 46

SIDES

SAND-BAKED BERMUDA CARROTS | D | N | 16
Pomegranate, goat's curd, pistachio

MAITAKE MUSHROOMS | D | 16
Deep-fried, Parmigiano Reggiano, chives

MAC N CHEESE | GL | D | V | 19
Bacon jam, Cheddar, Parmigiano Reggiano, truffle

Original | 15

FRIES BAR

Regular 8 | **Beef Fat** | 10 | T**ruffle** 16

POTATO PURÉE | D | V | 15
Chives, chicken skin

CREAMED SPINACH | D | V | 17
Gruyère, cream

WINTER SALAD LEAVES | VG | 14
Green goddess dressing, fresh herbs, walnuts

BROCCOLINI | V | N | 16
Black garlic oomesco, Marcona almonds