



SOUP

- BERMUDA FISH CHOWDER.....\$9
Black Rum & Sherry Peppers Sauce
- CHILLED CANTALOUPE SOUP
& WATERMELON CROUTONS.....\$9
Toasted Spice Sunflower seeds

SALAD

- CLASSIC CAESAR SALAD.....\$14
Shaved Parmesan, Focaccia Crouton
- ORGANIC SEASONAL GREENS
& CITRUS SALAD.....\$14
Crisp Cucumber & Tomatoes, Candied Pecans, Tossed in
a Champagne & Wild Bermuda Honey Dressing
- HARLEY’S SIGNATURE GARDEN SALAD.....\$17
Baby Arugula and Salad Mache, Sweet Potato Hay,
Grilled Zucchini, Grape Tomato & Mozzarella, Aged
Balsamic Dressing
- BABY FRISÉE & RED MUSTARD SALAD..... ..\$17
Fresh Melons & Goat Cheese Truffles, Passion Fruit
Dressing
- JONAH COBB SALAD.....\$24
Salmon Caviar, Avocado, Bacon & Blue Cheese, Summer
Greens, Citrus Herb Dressing
- ALBACORE TUNA SALAD.....\$18
Grilled Pita Points, Seasonal Greens, Lemon Dressing
- Enhance any of your Salads with Grilled Chicken or
Grilled Shrimps for \$9.50

APPETIZERS

-  MINI CODFISH CAKES.....\$16
Grilled Sweet Corn & Cilantro Salsa
Cajun Rémolade Sauce
- TROPICAL CHILLED SHRIMP COCKTAIL.....\$19
Pineapple, Mango & Avocado Salad
Horseradish Cocktail Sauce
- GRILLED FLATBREAD
& TANDOORI CHICKEN.....\$18
Red Onion, Fresh Parmesan & Pepper Jack Cheese
- SWEET POTATO FRIES.....\$16
Cracked Black Pepper & Pink Himalayan Salt
Fresh Shaved Parmesan, Truffle Relish
- CRISPY CHICKEN WINGS.....\$15
Hot Sauce, Blue Cheese Dressing, Carrots & Celery Sticks
- SEARED SESAME SEED CRUSTED
AHI TUNA.....\$19
Sweet Soy Sauce, Wasabi Scented Vegetable Slaw
- BAKED SCOTTISH SMOKED SALMON
ON A CAPER PUFF PASTRY.....\$19
Red Onion & Fennel, Lemon Dill Mascarpone Dressing

SANDWICHES & PANINIS


- DAILY PANINI MADE TO ORDER.....\$17
Ask Your Server
- FRESH ROASTED TURKEY CLUB.....\$18
Tarragon Aioli, Aged Cheddar, Bacon, Lettuce Tomato,
on Fresh Toasted Multigrain
-  SPINACH TORTILLA WRAP.....\$19
Shrimps, Melons, Toasted Pine Nuts
Cilantro & Lime Aioli
- HARLEY’S CHARBROILED
HOMEMADE GOURMET BURGER.....\$17
With a choice of Roasted Mushrooms, Caramelized
Onions or Bacon & a choice of Provolone, Cheddar or
American Cheese
- GRILLED PORTABELLA MUSHROOMS &
BERMUDA TOMATO IN A SOURDOUGH
PANINI.....\$18
Fresh Mozzarella, Fire Roasted Peppers
Balsamic & Basil Aioli
-  PETITS CROISSANTS
FILLED WITH SALAD TRIO.....\$18
Baby Shrimp Salad, Tuna Salad & Chicken Salad
- HOISIN CHICKEN & CUCUMBER SALAD.....\$17
Wrapped in Mandarin Orange Wrap

ENTRÉES

- DAILY HOMEMADE QUICHE.....\$19
With Seasonal Greens Roasted Balsamic Dressing
- CHICKEN KEBAB.....\$19
Cumin & Lemon Greek Yogurt Marinated
Zucchini & Carrot Salad, Grilled Pita Bread
- GRILLED SALMON, EXOTIC PINEAPPLE
& MANGO CRUMBLE.....\$29
Orzo Pasta, Wilted Spinach, Smoked Chili Drizzle
- SAUTEED JUMBO TIGER SHRIMPS.....\$29
With Linguine Pasta, Garlic, Grape Tomatoes, Fresh
Basil, Lemon, Extra Virgin Olive Oil, Black Pepper &
Rocket Salad
- GRILLED MARINATED BEEF WAGYU.....\$29
Skirt Steak with Tomato enhanced Chimichurri Sauce,
Sweet Potato Fries, Blistered Asparagus
- HARLEY’S FISH & CHIPS.....\$19
Bermuda Mustard Tartar Sauce, Battered Cod
Potato Fries
- WILD MUSHROOMS & SWEET PEPPERS STIR
FRY WITH UDON NOODLES.....\$22
- Enhance your Stir Fry with
Chicken \$9, Beef \$14 or Shrimp \$9

CREATION OF THE DAY.....Market Price
Ask your Server

As part of Fairmont’s commitment to environmental stewardship, this menu contains locally sourced organic or sustainable items wherever possible. All cuisine is prepared without artificial trans fats.

 Created using fresh & nutritionally balanced ingredients, The Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness.

Locally Inspired Produce.