CHILLED SEAFOOD & SHELLFISH

marie rose . fresh lemon . cocktail sauce

▪ BLACK TIGER SHRIMP COCKTAIL		20
▪ ATLANTIC OYSTERS (SIX)	*MAP 4*	24
▪ LOBSTER CLAWS (FOUR)	*MAP 8*	26
▪ CHILLED SEAFOOD PLATTER TO SHARE	*MAP 28*	68

SOUPS & STARTERS

BERMUDA FISH CHOWDER Gosling's black seal rum . sherry peppers		14
FRENCH ONION SOUP four cheese . veal broth . caramelized onions		13
NANTUCKET BAY SCALLOPS lemon . garlic butter	*MAP 4*	24
NIMAN RANCH BEEF TARTAR fried quail egg . brioche		21
JUMBO LUMP CRABCAKES vegetable succotash . lemon aioli	*MAP 4*	24
MUSHROOM THERMIDOR crab . lobster . white wine sauce . stuffed silver dollar mushrooms		21
CLASSIC ESCARGOT garlic herb butter		19
YELLOWFIN TUNA CRUDO avocado . fennel . orange . micro croutons		21
OYSTERS ROCKEFELLER garlic spinach . chorizo . hollandaise	*MAP 4*	24
DUO OF FOIE GRAS seared & foie gras mousse . compressed pineapple . mint	*MAP 8*	28

SALADS

CAESAR prepared tableside for two	*PER PERSON*	16
ROASTED BABY BEET goat cheese . candied peanuts . balsamic		14
ICEBERG WEDGE shropshire blue cheese . bacon . cherry tomatoes . buttermilk ranch		15
CHOPPED cucumber . apple . egg . onion ring .		13

SIGNATURES

RIB CAP OF BEEF prime rib cap . 10 ounce . cooked "sous vide"	*MAP 9*	49
TENDERLOIN MEDALLIONS 6 oz . niman ranch . vegetarian fed & naturally raised . spinach & red peppers		44
SURF & TURF lobster tail . 8oz filet mignon	*MAP 30*	70
FILET MIGNON ROSSINI foie gras . mushroom . madeira jus	*MAP 7*	47

FROM THE SEA

SIMPLY COOKED & SERVED WITH LEMON & CHOICE OF

mango salsa . salsa verde . avocado olive tapenade . caper beurre noisette

▪ PAN SEARED GROUPER		39
▪ PAN ROASTED GEORGES BANK JUMBO SCALLOPS		40
▪ SEARED YELLOWFIN TUNA		42
▪ BERMUDA CEDAR PLANK SALMON		34

FROM THE GRILL

U.S.D.A PRIME . CERTIFIED ANGUS BEEF

FILET MIGNON ▪ 8 oz		40
FILET MIGNON ▪ 12 oz	*MAP 9*	49
RIB EYE ▪ 12 oz . USDA prime	*MAP 7*	47
NEW YORK STRIPLOIN ▪ 10 oz . USDA prime		40
WAGYU STRIPLOIN ▪ 8 oz . imperial american . highest U.S.A grade	*MAP 49*	89

ON THE BONE

SPECIALTY CUTS LEFT ON THE BONE

COWBOY RIB EYE ▪ 20 oz . USDA prime	*MAP 19*	59
PORTERHOUSE ▪ 20 oz . USDA prime	*MAP 27*	67
VEAL T-BONE ▪ 16 oz	*MAP 13*	53
RACK OF LAMB ▪ mint butter	*MAP 9*	49
PIN WHEEL SHORT RIB ▪ 8 hour braise . ginger beer glaze		35
NIMAN RANCH PORK CHOP ▪ heirloom apple chutney		40
BRICK STYLE ASHLEY FARMS CHICKEN ▪ lemon garlic . Bermuda rosemary		36

TASTING TRIO'S

U.S.D.A PRIME RIBEYE (3OZ) ▪ NIMAN RANCH FILET MIGNON (3OZ) ▪ WAGYU STRIPLOIN (2OZ)

MAP 22 62

BERMUDA CEDAR PLANK SALMON (4OZ) ▪ YELLOWFIN TUNA (3OZ) ▪ PAN SEARED GROUPER (3OZ)

44

ACCOMPANIMENTS

ADDITIONAL CHARGE FOR OUR IN-HOUSE GUESTS STAYING ON THE MODIFIED AMERICAN PLAN

truffle butter 4 . seared foie gras 20 . garlic shrimp 14 . lobster tail (mp) . chimmichurri sauce 4
red wine sauce 4 . peppercorn sauce 4 . ginger beer sauce 4 . hollandaise sauce 4 . bearnaise sauce 4
shropshire blue cheese 5 . caramelized onion & bacon 4

SIDES TO SHARE

sour cream and chive mashed potatoes 10 . truffled mac & cheese 12 . garlic creamed spinach 10
succotash of vegetables 8 . three cheese potato gratin 12 . bermuda onion rings 10
steamed asparagus & hollandaise 12 . duck fat fries 9 . wild mushrooms 12 . harvard beets 10
waterlot inn twice baked potato 10 . brussels sprouts, pancetta & brown sugar 10

MAP – SURCHARGE FOR OUR IN-HOUSE GUESTS STAYING ON THE MODIFIED AMERICAN PLAN