



## **Starters**

### ***Oysters Rockefeller***

*Poached topped with creamed spinach and gratinated with sauce Hollandaise*  
\$18.00

### ***Clams Casino***

*Baked to perfection*  
\$17.50

### ***Smoked Scottish Salmon***

*Garnished with onions and capers*  
\$17.50

### ***Shrimp "Mary Rose"***

*Tiger shrimps laid out on a garnished plate*  
\$15.50

### ***Seafood Crepe***

*Thin pancake filled with seafood  
"Newburg Style"*  
\$16.00

### ***Calamari Fritti***

*Golden fried squid served with a zesty  
tomato sauce*  
\$13.75

### ***Prosciutto and Melon***

*Parma Ham and Melon of the season*  
\$16.00

### ***Baked Camembert***

*Garnished with cranberry and served with toast*  
\$13.00

### ***Escargot***

*Snails simmered in delicious garlic butter*  
\$14.50

## **Soups**

### ***Bermuda Fish Chowder***

*Laced with Black Rum and Sherry  
Peppers*  
\$8.50

### ***French Onion Soup***

*Gratinated Swiss Cheese*  
\$8.00

### ***Soup of the Day***

## **Salads**

### ***Caesar Salad***

*With grated parmesan and croutons*  
\$8.50

### ***Spinach Salad***

*With chopped eggs, bacon and a light  
Vinaigrette dressing*  
\$8.50

### ***Mixed Salad***

*Garden Fresh*  
\$8.00

## **Homemade Pasta**

### ***Giant Lobster and Shrimp Ravioli***

*In a light cream sauce and topped with  
Parmesan*  
\$25.50

### ***Lasagna "Florentine"***

*Made with fresh spinach, a delicious  
Vegetarian dish*  
\$21.00

### ***Seafood Linguini***

*Baby clams, shrimp and mussels in white wine  
with garlic basil and herbs*  
\$26.50

### ***Penne Salmon***

*Smoked salmon cooked in vodka cream  
and tomato*  
\$25.00

### ***Fettuccini Alfredo***

*With Mushrooms, ham in cream with Parmesan  
cheese*  
\$20.50





## ***From the Sea***

### ***Seafood Platter***

*A combination of Lobster, Shrimp and Scallops  
served in the Chef's special sauces  
\$37.50*

### ***Broiled Lobster***

*Served with drawn butter  
Market price*

### ***King Crab Legs***

*a true delight  
\$58.00*

### ***Tiger Shrimp***

*in a delicious Chablis sauce or in garlic butter  
\$37.50*

### ***Seafood Kettle "St. David's"***

*Lobster, Shrimp, Mussels and Fish served in  
wine, sherry peppers, Goslings's Black Seal and  
a touch of cream and curry  
\$39.00*

### ***Rockfish***

*Treat yourself by having it with fried banana  
and almonds or lemon butter sauce  
\$34.00*

### ***Fish of the Day***

*Market price*

## ***Land Lovers*** ***Certified Angus Beef***

### ***Tenderloin of Beef***

*With sauce Béarnaise  
\$39.50*

### ***New York Strip***

*Your choice of pepper sauce or garlic butter  
\$36.50*

### ***Rib eye Steak***

*Choose your own sauce  
\$36.50*

*For your convenience*

### ***Rack of Lamb***

*Served with Rosemary sauce  
\$39.50*

### ***Duck Breast***

*Flamed with Grand Marnier and orange sauce  
\$29.50*

### ***Escalope of Veal***

*In lemon butter  
\$32.50*

### ***Wiener Schnitzel***

*Escalope of veal breaded and pan-fried to a  
golden brown  
\$32.50*

### ***Chicken Breast***

*In Brandy cream sautéed mushrooms  
\$25.50*

### ***Calf's Liver***

*Pan-fried complimented with fried onion  
and bacon  
\$27.00*

### ***For the Couple***

#### ***"Chateaubriand"***

*Served with an assortment of vegetables and  
sauce Béarnaise  
\$85.00*

***All main dishes served with garden  
fresh vegetables and potato of the day***

***Ask your Server for the  
Dessert's of The Day***

*17% service charge will be added to your bill*

