

DINNER MENU

SOUPS & SALADS

Bermuda Fish Chowder 6.50
Traditional St David's recipe served with rum & sherry peppers

Soup du Jour 6.00
Made from the finest ingredients. Ask your server for today's choice

Brewery Wedge Salad 9.95
Dressed wedge of Iceburg lettuce, crumbled blue cheese, bacon bits, cherry tomatoes & feta cheese

Caesar Salad 10.95
Classic salad of romaine hearts, house made dressing, toasted croutons & parmesan cheese

Add To Your Salad *Not available as a single order*

Blackened Salmon 7.50 Grilled Chicken 5.95 Garlic Shrimp 8.95 Steak Tips 9.95

COLD APPETIZERS

Tuna Tataki 12.50
Wasabi crusted sashimi grade tuna seared rare & served on seaweed salad with Japanese dressing.

Smoked Salmon 13.95
Finest Scottish smoked salmon served the traditional way

Carpaccio of Beef 12.95
Finest beef tenderloin, thinly sliced served raw with olive oil, balsamic & gorgonzola cream

Shrimp & Avocado Salad 13.95
House favorite with pink arova sauce

Pear & Goat Cheese Salad 11.95
Panko crusted goat cheese served warm with roasted pears, walnuts raspberry dressing & greens

HOT APPETIZERS

Calamari 11.95
Tender rings dredged in seasoned flour lightly fried & served with marinara sauce

Escargot 10.95
Broiled in chef's secret herb garlic butter.

Shrimp Tempura 15.95
King prawns hand dipped in tempura batter fried & served with ponzu dipping sauce.

Seafood Gratin 15.95
Crab & Lobster baked with creamy cheese sauce, avocado & puff pastry crescents

Spring Roll 10.50
Made with different filling every day served with Thai chili dipping sauce

Pork Spare Ribs 10.95
Half portion of our ribs oven baked with hickory smoked BBQ sauce

Super Sampler *For 2 Persons* 20.95
Chicken tenders, mozzarella sticks, cheese poppers, popcorn shrimp & onion rings. With 2 dips

Onion Rings 8.00 Steak Fries 5.00 Garlic Bread 4.00 Brushetta 5.00

DINNER MENU

ENTRÉE

Trilogy 36.95
Pan fried rockfish, grilled petit fillet mignon & jumbo garlic shrimp with trio of sauces

Grilled Fillet Mignon
29.95
Centre cut grilled to your specifications served with béarnaise sauce

Surf & Turf 33.95
Grilled petit fillet mignon paired with jumbo broiled shrimp & béarnaise sauce

Rack of lamb 28.95
New Zealand rack of lamb oven roasted on garlic & rosemary. Merlot mint jus

Roast Prime Rib of Beef 26.95
We only use prime grade beef rubbed with kosher salt slow roasted served au jus with Yorkshire pudding

Sauté Onion or Mushrooms 2.00 each

PUB SPECIALS

Steak & Ale Pie 20.95
Tender dice beef simmered in our own house porter ale served in a warm puff pastry case.

Liver & Onions 22.50
Calves liver with bacon, sauté onions & gravy

Bangers & Mash 20.00
Butcher made Lincolnshire pork & sage sausages. Served on creamed mash with onion gravy

Chicken Breast 22.95
Free range capon breast oven roasted served with mustard, honey & garlic sauce

Pork Spare Ribs 22.50
Whole rack of baby back pork ribs oven baked with hickory smoked BBQ sauce

ENTRÉE SALADS

Steak & Pear Salad 22.95
Grilled fillet steak sliced over dressed greens crumbled blue cheese & walnuts

Singapore Salad 18.95
Grilled chicken on mixed greens topped with mango, avocado & crispy noodles with ginger dressing.

SEAFOOD

Rock Fish 29.95
Classic Bermuda style panfried with sauté banana toasted almonds & lemon butter sauce

Atlantic Salmon 23.95
Finest Atlantic salmon cooked how you like it with lemon butter sauce

Fish & Chips 20.50
Dipped in St David's ale batter, deep fried crispy served with steak fries & coleslaw

Garlic King Prawns 26.95
Giant prawns pan seared in garlic butter with a touch of cream

Daily Catch Market Price
Local whenever the fishermen call or straight from Boston markets.

Unless stated above served with fresh vegetable & potato. Additional vegetables can be purchased for 3.50