

COLD APPETIZERS

THE FINEST MALOSSOL PREMIUM CAVIAR

Caviars are served with Traditional Garnishes & Russian Blinis

Prices & Availability According to Market

Please Ask Your Attendant

MAINE LOBSTER SALAD

Carrot Puree, Micro Greens, Crème Fraiche, Roasted Root Vegetables

(Twenty Nine Dollars Ninety Five)

(Nine Dollars Ninety Five MAP or Dine Around Surcharge)

FOURWAYS SAMPLING

Maine Lobster, Carrot Puree, Crème Fraiche, Root Vegetables

Wahoo Pastrami, Fennel Mango Salad, Avocado Puree

Buffalo Mozzarella, Tomato, Avocado, Aged Balsamic

Escargot, Garlic Cream Sauce, Rustic Focaccia

(Twenty Five Dollars Seventy Five)

(Five Dollar Seventy Five MAP or Dine Around Surcharge)

BUFFALO MOZZARELLA SALAD

Warmed Cherry Tomatoes, Avocado, Kalamata Olives, Aged Balsamic Condiment

(Twenty Four Dollars Seventy Five)

(Four Dollars Seventy Five MAP or Dine Around Surcharge)

SNAKE RIVER FARM WAGYU BEEF CARPACCIO

Parmigiano Reggiano, Mixed Baby Green, Lemon Oil, Himalayan Salt

(Twenty Nine Dollars Seventy Five)

(Nine Dollars Seventy Five MAP or Dine Around Surcharge)

WAHOO PASTRAMI

Fennel Mango Salad, Pickled Red Onion, Avocado Puree

(Twenty One Dollars Fifty)

(One Dollar Fifty MAP or Dine Around Surcharge)

SALAD OF MIXED SEASONAL LEAVES

Tossed With Fourways Traditional House Balsamic Dressing

(Sixteen Dollars Fifty)

CAESAR SALAD

Romaine Lettuce, Parmesan Dressing, Garlic Croutons, Fresh Parmigiano Reggiano

Tossed Table Side

(Eighteen Dollars Fifty)

HOT APPETIZERS

LOBSTER BISQUE

Lobster Crouton, Cognac Cream
(Fifteen Dollars)

TRADITIONAL BERMUDA FISH CHOWDER

Outerbridge's Original Sherry Peppers
& Gosling's Black Seal Rum
(Fourteen Dollars Fifty)

CHEF'S SOUP OF THE DAY

Please Ask Your Attendant
(Twelve Dollars Fifty)

V SHITAKE MUSHROOM CAKE

Truffle Artichokes, Green Split Pea Ragout, Tomato Chutney, Pumpkin Seeds, Hummus
(Nineteen Dollars Seventy Five)

ESCARGOTS

Garlic Cream, Fresh Herbs, Pernod, Rustic Foccacia
(Seventeen Dollars Fifty)

HAZELNUT CRUSTED FOIE GRAS

Pineapple Mostarda, Marshmallow, Maple Port Wine Glaze, Brioche Brick
(Twenty Nine Dollars Ninety Five)
(Nine Dollars Ninety Five MAP or Dine Around Surcharge)

*We recommend this to be paired with
a perfectly balanced glass of Sauternes.
(Twenty Dollars Fifty)*

FOURWAYS CLASSICS

CHÂTEAUBRIAND

(for 2 persons)

Presented with Fresh Asparagus, Spinach Stuffed Mushrooms,
Vine Ripe Tomato Confit, Scalloped Potatoes & Classic Sauce Béarnaise
(Fifty Four Dollars Twenty Five Per Person)

(Fourteen Dollars Twenty Five MAP or Dine Around Surcharge Per Person)

FRESH MAINE LOBSTER OR SEASONAL SPINY LOBSTER

Broiled, Grilled, Poached or Thermidor Style

Served with Duchess Potato, Vegetable Tian, French Beans
(Market Price)

(MAP or Dine Around Surcharge May Apply)

FOURWAYS VEAL CLASSIC

Escalope of Veal Tenderloin in a Lemon & Lime Butter Sauce
Served with Duchess Potato, Vegetable Tian, French Beans
(Forty Two Dollars)

(Two Dollars MAP or Dine Around Surcharge)

RACK OF NEW ZEALAND LAMB

Carved Table Side with Rosemary Scented Crust & Jus;
Served with Scalloped Potatoes, Spinach Stuffed Mushrooms, French Beans
(Forty Five Dollars Seventy Five)

(Three Dollars Seventy Five MAP or Dine Around Surcharge)

TRADITIONAL FOURWAYS SOUFFLÉ

Your Choice of Grand Marnier, Coconut, **GF** Chocolate, Strawberry or Dark & Stormy
(Fourteen Dollars Fifty)

V indicates vegetarian

GF indicates gluten free diet

Please be advised that 17% gratuities will be added to your bill.

(Gratuity changes to 20% for groups of 15 or more)

Note to guests on the MAP and Dine Around plans:

Orders for Appetizers - \$20.00 maximum; Main Courses - \$40.00 maximum

Any orders above these stipulated amounts will incur an additional surcharge

There will be an additional surcharge for sharing dishes

MAIN COURSES

We support our locally grown produce, fresh catches of the day & provide them whenever they are available

SEAFOOD TAGLIATELLE

Scampi, Scallops & Local Fish, Roasted Tomato, Baby Kale, Lobster Sauce
(Thirty Six Dollars Ninety Five)

PAN FRIED LOCAL CATCH

Bouquetière of Vegetables, Banana, Sauce Almandine,
Avocado Purée & Dale Butler's Famous Cod Fish Cake
(Thirty Eight Dollars Ninety Five)

BROILED CURED ROCK FISH

Glazed Vegetables, Asparagus, Mediterranean Quinoa, Salsa Verde
(Forty Four Dollars Seventy Five)
(Two Dollars Seventy Five MAP or Dine Around Surcharge)

SEARED CHILEAN SEABASS

Scampi, Baby Bok Choy, Roasted Cauliflower Mash,
Butternut Squash Beurre Noisette
(Forty Six Dollars Fifty Five)
(Six Dollars Seventy Five MAP or Dine Around Surcharge)

SOUS VIDE FLANK STEAK

Scallion Ash, Baby Kale Salad, House Fries, Watercress Chimichurri
(Thirty Eight Dollars Seventy Five)

FARM TO TABLE CHICKEN BREAST

Black Eye Pea Stew, Shitake Mushroom, Cassava Pie
(Thirty Four Dollars Ninety Five)

BRAISED LAMB SHANK

French Beans, Piperade, Mashed Potato & Garlic Wine Sauce
(Thirty Eight Dollars Ninety Five)

FRUITTI DE MARE

Scampi Bagna Cauda, Scallops Mornay & Rock Fish Cake
Sautéed Spinach, Braised Leeks, Curry Aioli
(Forty Two Dollars Ninety Five)
(Two Dollars Ninety Five MAP or Dine Around Surcharge)

FROM THE GRILL

C.A.B. PETITE FILET MIGNON 8oz	40
C.A.B. FILET MIGNON 10oz	(Six Dollars MAP or Dine Around Surcharge) 46
DOUBLE 'R' RANCH DRY AGED STRIP STEAK 12oz	(Fourteen Dollars MAP or D/ R Surcharge) 54
DOUBLE 'R' RANCH PRIME RIB EYE 12oz	(Nine Dollars MAP or Dine Around Surcharge) 49
COLORADO LAMB CHOPS 14oz	(Fourteen Dollars MAP or D / R Surcharge) 54
KUROBUTA PORK CHOP 14oz	34
WILD CAUGHT KING SALMON FILET 8oz	(Six Dollars MAP or Dine Around Surcharge) 46
ROCK FISH 8oz	38
SCAMPI 5 pieces	40
SURF & TURF Filet Mignon 8oz & Scampi 2 pieces	(Twelve Dollars MAP or Dine Around Surcharge) 52

All the above served with Chef's garnish of the day

SIDE DISHES:

*Locally Grown Shitake Mushrooms 15 * Truffle French Fries 12 * Garlic Mashed 8 **

*Creamed or Sautéed Spinach 10 * Steamed Asparagus w/ Hollandaise 12 **

*Sautéed Mushrooms 10 * Roasted Root Vegetables 10 * Bouquetière of Vegetables 10 **

*Sautéed Potato 8 * Baked Potato 8 **

SIDE SAUCES & ACCOMPANIMENTS:

*Red wine sauce 4 * Garlic Butter 3 * Peppercorn sauce 4 * Béarnaise sauce 3 **

*Hollandaise sauce 3 * Mushroom sauce 4 * Maître D' Butter 3 **