

## **COLD APPETIZERS**

### **THE FINEST MALOSSOL PREMIUM CAVIAR**

Caviars are served with Traditional Garnishes & Russian Blinis

*Prices & Availability According to Market*

*Please Ask Your Attendant*

### **FOURWAYS TRADITIONAL LOBSTER SALAD**

Maine Lobster, Avocado, Cherry Tomato, Mango, Aged Balsamic, Lobster Oil

*(Thirty Two Dollars Seventy Five)*

*(Twelve Dollars Seventy Five MAP or Dine Around Surcharge)*

### **YELLOWTAIL TARTARE**

American Caviar, Red Pepper Coulis, Sour Cream, Ginger, Saffron Crackers & Micro Green

*(Twenty Four Dollars Fifty)*

*(Four Dollars Fifty MAP or Dine Around Surcharge)*

### **CHAIRMAN'S RESERVE BEEF CARPACCIO**

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

*(Twenty Seven Dollars Fifty)*

*(Seven Dollars Fifty MAP or Dine Around Surcharge)*

### **FOURWAYS SAMPLING**

Maine Lobster, Avocado, Cherry Tomato, Mango, Aged Balsamic, Lobster Oil

Yellowtail Tartare, American Caviar, Red Pepper Coulis, Saffron Crackers

Chairman's Reserve Beef Carpaccio, Parmigiano Shavings, Lemon Oil, Himalayan Salt

Escargot, Garlic Cream Sauce, Rustic Focaccia

*(Twenty Eight Dollars Seventy Five)*

*(Eight Dollars Seventy Five MAP or Dine Around Surcharge)*

### **BURRATA SALAD**

Slow Roasted Heirloom Cherry Tomato, Marinated Local Tomato, Guacamole, Aged Balsamic,

Kalamata Olives, Fresh Baby Arugula

*(Twenty Four Dollars Ninety Five)*

*(Four Dollars Ninety Five MAP or Dine Around Surcharge)*

### **SALAD OF ZUCCHINI, APRICOT & PISTACHIO**

Fresh Zucchini, Apricot, Pistachio, White Wine Vinaigrette, Baby Kale

*(Eighteen Dollars Fifty)*

### **CAESAR SALAD**

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

Tossed Table Side

*(Nineteen Dollars Fifty)*

# HOT APPETIZERS

## **LOBSTER BISQUE**

Lobster Cake, Cognac Cream  
*(Eighteen Dollars Fifty)*

## **TRADITIONAL BERMUDA FISH CHOWDER**

Outerbridge's Original Sherry Peppers  
& Gosling's Black Seal Rum  
*(Fifteen Dollars Seventy Five)*

## **CHEF'S SOUP OF THE DAY**

Please Ask Your Attendant  
*(Thirteen Dollars Fifty)*

## **✓ CARROT FALAFEL**

Truffle Artichokes, Split Pea Ragout, Pickled Shallot, Tomato Chutney, Walnuts  
*(Twenty One Dollars Fifty)*

## **ESCARGOTS**

Garlic Cream, Fresh Herbs, Pernod, Rustic Focaccia  
*(Eighteen Dollars Ninety Five)*

## **FOIE GRAS**

Hazelnut Crust, Caramelized Pineapple, Fig Essence, Grilled Apple, Peach Gel, Brioche  
*(Thirty Two Dollars Fifty)*  
*(Twelve Dollars Fifty MAP or Dine Around Surcharge)*

*We recommend this to be paired with  
a perfectly balanced glass of Sauternes.*

# FOURWAYS CLASSIC

## **CHÂTEAUBRIAND**

(for 2 persons)

Presented with Fresh Asparagus, Seasonal Mushroom Ragout,  
Scalloped Potato & Classic Sauce Béarnaise

*(Fifty Nine Dollars Seventy Five Per Person)*

*(Nineteen Dollars Seventy Five MAP or Dine Around Surcharge Per Person)*

## **FRESH MAINE LOBSTER OR SEASONAL SPINY LOBSTER**

Broiled, Grilled, Poached or Thermidor Style

Served with Crab Stuffing, Vegetables & Potato Fries

Truffle Fries add Five Dollars

*(Market Price)*

*(MAP or Dine Around Surcharge May Apply)*

## **FOURWAYS VEAL CLASSIC**

Escalope of Veal Tenderloin in a Lemon & Lime Butter Sauce

Served with Parmesan Potato Roll, Provençal Vegetable, Broccolini

*(Forty Six Dollars)*

*(Six Dollars MAP or Dine Around Surcharge)*

## **WHOLE RACK OF NEW ZEALAND LAMB**

Carved Table Side with Rosemary Scented Crust & Jus

Served with Scalloped Potatoes, Ratatouille, Fresh Asparagus

*(Fifty Six Dollars)*

*(Sixteen Dollars Fifty MAP or Dine Around Surcharge)*

## **TRADITIONAL FOURWAYS SOUFFLÉ**

Your Choice of Grand Marnier, Coconut, **GF** Chocolate, Strawberry or Dark & Stormy

*(Fifteen Dollars Fifty)*

## **TRIO OF SOUFFLÉ**

(Eighteen Dollars Fifty)

**V** *Indicates Vegetarian*

**GF** *Indicates Gluten Free Diet*

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

For parties of 8 guests or more, an additional 3% will be added to your bill.

*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 and provide them whenever they are available*

### **PAN FRIED LOCAL CATCH**

Fresh Market Vegetables, Banana, Sauce Almandine,  
Avocado Purée & Dale Butler's Famous Cod Fish Cake  
*(Forty One Dollars Fifty)*

### **V QUINOA AND PUMPKIN WELLINGTON**

Spinach-Mushroom Duxelles, Ratatouille, Roasted New Potato, Asparagus, Red Pepper Coulis  
*(Twenty Nine Dollars Seventy Five)*

### **PAN-ROASTED CHILEAN SEABASS & SCAMPI**

Broccolini, Roasted Cauliflower Mash,  
Butternut Squash Beurre Noisette  
*(Forty Eight Dollars Fifty)*  
*(Eight Dollars Fifty MAP or Dine Around Surcharge)*

### **SEARED SEA SCALLOP**

Green Rea Ricotta Puree, Mashed Potato, Oyster Mushroom Tempura, Pickled Radish  
Roasted Butternut Squash, Mustard Seed, Smoked Red Pepper Coulis  
*(Forty Nine Dollars Fifty)*  
*(Seven Dollars Fifty MAP or Dine Around Surcharge)*

### **DECONSTRUCTED BEEF WELLINGTON**

Seared Foie Gras, Carrot Hummus, Porcini Mushroom Duxelles,  
Fondant Potato, Broccolini, Truffle Sauce  
*(Fifty Eight Dollars Seventy Five)*  
*(Eighteen Dollars Seventy Five MAP or Dine Around Surcharge)*

### **FARM TO TABLE HALF CHICKEN**

Seasonal Mushroom Ragout, Glazed Carrot, Cauliflower Florets, Cassava Fries  
*(Thirty Four Dollars Ninety Five)*

### **BRAISED LAMB SHANK**

Asparagus, Ratatouille, Mashed Potato, Fried Onion, Rosemary Garlic au Jus  
*(Thirty Eight Dollars Ninety)*

## FROM THE GRILL

<b>CHAIRMAN'S RESERVE PETITE FILET MIGNON</b> 8oz	(Six Dollars MAP or D/R Surcharge)	46
<b>CHAIRMAN'S RESERVE FILET MIGNON</b> 10oz	(Fifteen Dollars MAP or Dine Around Surcharge)	55
<b>DOUBLE 'R' RANCH DRY AGED STRIP STEAK</b> 12oz	(Nineteen Dollars MAP or D/R Surcharge)	59
<b>DOUBLE 'R' RANCH PRIME RIB EYE</b> 12oz	(Eighteen Dollars MAP or Dine Around Surcharge)	58
<b>LOCH FYNE SALMON FILET</b> 8oz		38
<b>LOCAL ROCK FISH</b> 8oz		39
<b>JUMBO TIGER SHRIMP</b> 5 pieces		48
<b>SURF &amp; TURF</b> Filet Mignon 8oz & Scampi 2 pieces	(Nineteen Dollars MAP or Dine Around Surcharge)	59

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

### **SIDE DISHES:**

*Sautéed Seasonal Mushrooms 14 \* Broccoli 12 \* Garlic Mashed 8 \**

*Creamed or Sautéed Spinach 12 \* Steamed Asparagus with Hollandaise 12 \**

*Mushroom Ragout 10 \* Steamed Vegetables 10 \* Scallop Potato 10 \**

*Crab Stuffing 10 \* Truffle French Fries 12 \**

### **SIDE SAUCES & ACCOMPANIMENTS:**

*Red Wine Sauce 4 \* Melted Garlic Butter 3 \* Peppercorn Sauce 4 \* Béarnaise Sauce 3 \**

*Lemon Butter Sauce 3 \* Mushroom Sauce 4 \**

## VEGETARIAN OPTIONS

### **BURRATA SALAD**

Slow Roasted Heirloom Cherry Tomato, Marinated Local Tomato, Guacamole, Aged Balsamic,  
Kalamata Olives, Fresh Baby Arugula

*(Twenty Four Dollars Ninety Five)*

*(Four Dollars Ninety Five MAP or Dine Around Surcharge)*

### **SALAD OF ZUCCHINI, APRICOT & PISTACHIO**

Fresh Zucchini, Apricot, Pistachio, White Wine Vinaigrette, Baby Kale

*(Eighteen Dollars Fifty)*

### **V CARROT FALAFEL**

Truffle Artichokes, Split Pea Ragout, Pickled Shallot, Tomato Chutney, Walnuts

*(Twenty One Dollars Fifty)*

### **GREEN PEA RISOTTO**

Topped with Sautéed Seasonal Mushrooms, Truffle Oil

*(Twenty One Dollars Fifty)*

### **V QUINOA AND PUMPKIN WELLINGTON**

Spinach-Mushroom Duxelles, Ratatouille, Roasted New Potato, Asparagus, Red Pepper Coulis

*(Twenty Nine Dollars Seventy Five)*