

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

MEAT BY LINZ

Our story is best defined by our mission. A mission that was born from truly understanding the future of the meat industry and the quality it demands. Back in 1963, a man by the name of Martin Linz opened a small neighborhood butcher shop. What started as that small town shop has now grown into one of the premier meat purveyors in the United States, Meats by Linz. Over more than 50 years of business taught the Linz family that consistency and quality would always be the most important factors in this industry.

We knew that to truly provide consistency, real consistency, that the genetics and the source of the animals we harvested had to be spot on. In knowing that, the Linz family set out to change the game. In

Early 2012 the Linz Heritage Angus program had become a reality and our journey of breeding Black Angus cattle with the finest genetics in the world had begun. It is now our ongoing mission to continue building this lineup of superior genetics, not only to produce some of the most consistently marbled Angus in the world, but also share these leading genetics with like minded ranchers.

Dry aged beef is carefully aged in state of art, humidity & temperature-controlled facility.

The process of dry aging creates a distinct flavor profile that you'll only experience in the fine dining community.

LINZ HERTIAGE ANGUS PETITE FILET MIGNON 8oz (Six Dollars MAP or D/R Surcharge) 46

LINZ HERTIAGE ANGUS FILET MIGNON 10oz (Fifteen Dollars MAP or Dine Around Surcharge) 55

LINZ HERTIAGE ANGUS RESERVE 30 days DRY AGED STRIP STEAK 12oz
(Nineteen Dollars MAP or D/R Surcharge) 59

LINZ HERTIAGE ANGUS RESERVE 30 days DRY AGED RIB EYE 12oz
(Eighteen Dollars MAP or Dine Around Surcharge) 58

LOCH FYNE SALMON FILET 8oz 38

LOCAL ROCK FISH 8oz 39

JUMBO TIGER SHRIMP 5 pieces 48

SURF & TURF 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 * Broccolini 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

Appetizer - (Twenty One Dollars Fifty)

Main Course - (Thirty Two Dollars Fifty)

V QUINOA AND PUMPKIN WELLINGTON

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

(Twenty Nine Dollars Seventy Five)