



Fourways Inn Dinner Takeout Menu

9:00AM to 6:00PM

APPETIZERS

SHRIMP COCKTAIL | \$16.50

Poached Shrimp, Homemade Spicy Cocktail Sauce, Lemon Wedges & Julienne Mixed Leaf

CAESAR SALAD | \$15.00

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

Add Chicken: \$5.50

Add Shrimp: \$9.75

v CARROT FALAFEL | \$21.50

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

ESCARGOTS | \$18.95

Garlic Cream, Fresh Herbs, Pernod, Rustic Focaccia

SOUPS

TRADITIONAL BERMUDA FISH CHOWDER | \$15.75

Seasoned with Outerbridge's Original Sherry Peppers & Gosling's Black Seal Rum

ROASTED PUMPKIN SOUP | \$13.50



Fourways Signature Dishes

CHÂTEAUBRIAND | \$59.75 per person
(for 2 persons)
With Classic Sauce Béarnaise

FOURWAYS VEAL CLASSIC | \$46.00
Escalope of Veal Tenderloin in a Lemon & Lime Butter Sauce

WHOLE RACK OF NEW ZEALAND LAMB | \$56.00
with Rosemary Scented Crust & Jus

PAN FRIED LOCAL CATCH | \$41.50
With Sauce Almandine

LINZ HERITAGE ANGUS DRY AGED STRIP STEAK | \$59.00
With Pepper corn Sauce

SLOW BRAISED LAMB SHANK | \$36.95
Rosemary Garlic Jus

JUMBO TIGER SHRIMP | \$48.00
With Chimichurri

All Entrees Served with Bouquetière Vegetables & Roasted New Potato



DESSERTS

HOMEMADE CHOCOLATE MOUSSE | \$12.50

Made with Rich Dark chocolate, Whipped Cream, Egg yolk & Sugar

FWs CHOCOLATE BROWNIES | \$10.50

Fudgy & Moisture Chocolate Squares

HOMEMADE CHEESECAKE | \$12.50

Homemade Cheesecake with Whipped Cream Fresh Berries

STICKY TOFFEE PUDDING | \$12.50

Served Warm with Butterscotch Sauce