

## *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 Fifty)*  
*(Twelve Dollars Fifty MAP or Dine Around Surcharge)*

### **BLACK ANGUS BEEF CARPACCIO**

Parmigiano Reggiano, Mixed Baby Green, Lemon Oil, Himalayan Salt  
*(Twenty Five Dollars Seventy Five)*  
*(Five Dollars Seventy Five MAP or Dine Around Surcharge)*

### **FOURWAYS SAMPLING**

Maine Lobster, Avocado, Cherry Tomato, Mango, Aged Balsamic, Lobster Oil  
Tuna Tartare, Avocado, Scallions, Sesame Oil, Soy Sauce, Ginger, Rice Crackers  
Beef Carpaccio, Parmigiano Shavings, Lemon Oil, Himalayan Salt  
Escargot, Garlic Cream Sauce, Rustic Focaccia  
*(Twenty Nine Dollars Seventy Five)*  
*(Nine Dollar Seventy Five MAP or Dine Around Surcharge)*

### **BURRATA SALAD**

Slow Roasted Cherry Tomato, Aged Balsamic, Kalamata Olives, Fresh Baby Arugula  
*(Twenty One Dollars Ninety Five)*

### **TUNA TARTARE**

Fresh Yellowfin Tuna, Avocado, Scallions, Ginger, Soy Sauce, Sesame Oil, Rice Crackers  
*(Twenty Four Dollars Fifty)*  
*(Four Dollars Fifty MAP or Dine Around Surcharge)*

### **CAESAR SALAD**

Romaine Lettuce, Parmesan Dressing, Garlic Croutons, Fresh Parmigiano Reggiano  
Made Table Side  
*(Nineteen Dollars Fifty)*

## *Hot Appetizers*

### **SHRIMP TEMPURA**

Tempura Dipping Sauce  
*(Nineteen Dollars Fifty)*

### **LOBSTER BISQUE**

Lobster Morsels  
*(Eighteen Dollars Fifty)*

### **TRADITIONAL BERMUDA FISH CHOWDER**

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

### **ROASTED PUMPKIN SOUP**

Pumpkin Seeds, Curried Coconut Cream  
*(Thirteen Dollars Fifty)*

### **v 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**

Caramelized Pineapple, Fig Essence, Pistachio, 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 Classics*

### **CHÂTEAUBRIAND**

(for 2 persons)

Presented with Fresh Asparagus, Sautéed Mushrooms,  
Scalloped Potatoes & 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 Spinach Stuffing, Fresh Asparagus, Glazed Carrots & Scalloped Potatoes

*(Market Price)*

*(MAP or Dine Around Surcharge May Apply)*

### **FOURWAYS VEAL CLASSIC**

Escalope of Veal Tenderloin in a Lemon & Lime Butter Sauce

Served with Scalloped Potatoes, Glazed Carrots & Fresh Asparagus

*(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 MAP or Dine Around Surcharge)*

### **TRADITIONAL FOURWAYS SOUFFLÉ**

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

*(Fifteen Dollars Fifty)*

**V** indicates vegetarian

**GF** indicates gluten free diet

Please be advised that 17% gratuities 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, Slow Roasted Cherry Tomatoes, Avocado Purée & Bermuda Cod Fish Cake  
*(Forty Two Dollars Fifty)*

### **GARLIC BUTTER SCAMPI**

Jumbo Shrimp, Garlic Butter, Red Pepper Flakes, Fresh Herbs, Dry Vermouth, Angel Hair Pasta  
*(Forty Eight Dollars Fifty)*  
*(Eight Dollars Fifty MAP or Dine Around Surcharge)*

### **FOURWAYS FAMOUS STEAK DIANE FLAMBÉ**

*(Prepared Table Side Upon Availability)*  
Tenderloin of Beef Paillard, Fresh Mushrooms, Cognac, Madeira Wine, Beef Jus, Touch of Cream, Parsley, Fondant Potato  
*(Fifty Two Dollars Seventy Five)*  
*(Twelve Dollars Seventy Five MAP or Dine Around Surcharge)*

### **JERKED CHICKEN**

Pasture Raised Local Chicken Breast, House Smoked Jerked Marinade, Sweet Pepper Relish, Gratin Potato  
*(Thirty Four Dollars Ninety Five)*

### **BRAISED LAMB SHANK**

Mashed Potato, Rosemary Garlic au Jus  
*(Thirty Eight Dollars Ninety Five)*

*All the Above Served With Seasonal Vegetables*

## Vegetarian Options

### **BURRATA SALAD**

Slow Roasted Cherry Tomato, Aged Balsamic, Kalamata Olives, Fresh Baby Arugula  
*(Twenty One Dollars Ninety Five)*

### **✓ CARROT FALAFEL**

Truffle Artichokes, Split Pea Ragout, Pickled Shallot, Tomato Chutney, Walnuts  
*(Thirty Five Dollars Seventy Five)*

## *From the Grill*

<b>BLACK ANGUS FILET MIGNON</b> 8oz/10oz <i>(8oz Two Dollars MAP or Dine Around Surcharge)</i>	<b>42/48</b>
<i>(10oz Eight Dollars MAP or Dine Around Surcharge)</i>	
<b>BLACK ANGUS STRIP STEAK</b> 10oz	<b>40</b>
<b>BLACK ANGUS RIB EYE STEAK</b> 12oz <i>(Four Dollars MAP or Dine Around Surcharge)</i>	<b>44</b>
<b>ATLANTIC SALMON FILET</b>	<b>28</b>
<b>ROCK FISH</b>	<b>34</b>
<b>LOBSTER TAIL</b> <i>(each)</i>	<b>29</b>
<b>SURF &amp; TURF</b> <i>Filet Mignon 5 oz &amp; Lobster Tail</i> <i>(Sixteen Dollars MAP or Dine Around Surcharge)</i>	<b>56</b>

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

### **SIDE DISHES:**

Sautéed Mushrooms 9 | French/Truffle Fries 8/10 | Garlic Mashed Potatoes 8  
Creamed or Sautéed Spinach 12 | Asparagus with Hollandaise 12 | Scalloped Potatoes 10  
Bouquetiere Vegetables 10

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

Red Wine Sauce 4 | Melted Garlic Butter 3 | Peppercorn Sauce 4 | Béarnaise Sauce 3  
Lemon Butter Sauce 3 | Mushroom Sauce 4

## *Sushi at Fourways*

**Sashimi** (3pcs) | \$10.50 per order

Salmon · Hamachi · Tuna · Smoked Eel · Wahoo · Shrimp

**Nigiri** (2pcs with rice) | \$9.50 per order

Salmon · Hamachi · Tuna · Smoked Eel · Wahoo · Shrimp

**California Roll** | \$15.50

Crab Stick, Avocado, Cucumber, Masago

**House Roll** | \$18.50

Spicy Tuna, Tempura Bits, Scallion, Togarashi, Masago

**Yummy Roll** | \$19.50

Shrimp Tempura, Mango, Avocado, Seaweed Salad, Red Quinoa

**Vegan Roll** | \$16.50

Asparagus, Pickled Carrots, Avocado, Shitake Mushrooms, Red Cabbage

**Bazooka Roll** | \$19.50

Spicy Tuna, Masago, Mentaiko Mayo, Crab Stick & Avocado Served Fried, Special Sauce

**Dragon Roll** | \$18.50

Crab Stick, Cucumber, Avocado & Seaweed Salad Served Fried, Togarashi Sauce

**Golden Green Roll** | \$21.50

Fresh Salmon, Cream Cheese, Shrimp Tempura, Avocado, Sesame Seeds

**Energy Roll** | \$19.50

Spicy Salmon, Red Quinoa, Avocado, Seaweed Salad, Cucumber

**Rainbow Roll** | \$22.50

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

Shrimp Tempura, Avocado, Cucumber; Salmon & Tuna on Top

**Lobster Roll** | \$24.50

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

Lobster, Shrimp Tempura, Avocado, Cucumber, Scallions, Sesame Seeds, Masago, Nori Mayo

## *Desserts*

### **VEGAN TART**

Chocolate Coconut Ganache, Maple Pecan Tart Shell, Passion Fruit Sorbet  
(Fifteen Dollars Fifty Cents)

### **LEMON NAPOLEON**

Layered Puff Pastry, Lemon Curd, Fresh Raspberries  
(Fourteen Dollars Fifty Cents)

### **DECADENT MOLTEN CHOCOLATE**

Soft Center Chocolate Cake, Gosling's Rum and Raisin Ice Cream  
(Fifteen Dollars Fifty Cents)

### **WARMED STICKY TOFFEE PUDDING**

Butterscotch Sauce, Fresh Berries  
(Fourteen Dollars Fifty Cents)

### **FOURWAYS ICE CREAM AND SORBET**

Ask Your Wait Staff for the Selections  
(Eleven Dollars)

### **CREPES SUZETTE**

A French Classic Dessert Prepared Tableside for Two  
(Thirty Two Dollars Ninety Five Cents)

### **SELECTION OF ARTISAN CHEESES**

Accoutrements, Baguette & Crackers  
(Selection of 3 – Eighteen Dollars Seventy Five Cents)  
(Selection of 5 – Twenty One Dollars Fifty Cents)