

# 3 COURSE SET DINNER

## Takeout Menu

### APPETIZERS

#### TRADITIONAL BERMUDA FISH CHOWDER

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

#### SOUP OF THE DAY

#### CAESAR SALAD

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

#### ESCARGOTS

Garlic Cream, Fresh Herbs, Pernod, Rustic Focaccia

### ENTRÉES

#### BRAISED LAMB SHANK

Mashed Potato & Rosemary Garlic au Jus

#### FOURWAYS CHICKEN CLASSIC

Escalope of Chicken Breast Crusted in Parmesan And Egg Batter  
Served With Lemon & Lime Butter Sauce

#### PAN FRIED LOCAL CATCH

Toasted Almond, Banana, Avocado Puree, Codfish Cake, Sauce Almondine

#### GRILLED SALMON

Lemon Butter Sauce

#### GRILLED NY STRIP STEAK 8oz

Garlic Butter

(Seven Dollars MAP or Dine Around Surcharge)

All entrées are served with a selection of Vegetables & Potatoes

### DESSERTS

#### WARMED STICKY TOFFEE PUDDING

(Butterscotch Sauce, Fresh Berries)

or

#### HOMEMADE CHEESECAKE

(Homemade Cheesecake with Whipped Cream and Fresh Berries)

\$59 per person

Order 9am to 6:30pm | Curbside collection between 5pm to 7pm