

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

(Forty-Three Dollars Fifty)

(Nineteen Dollars Fifty MAP or Dine Around Surcharge)

BLACK ANGUS BEEF CARPACCIO

Parmigiano Reggiano Crackling, Mixed Baby Green, Capers, Sea Salt & Mustard Oil

(Thirty-One Dollars Fifty)

(Seven Dollars Seventy-Five MAP or Dine Around Surcharge)

FOURWAYS SAMPLING

(for 1 person)

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

Tuna Tartare, Confit Shitake, Scallions, Sesame Oil, Ginger, Pickled Cucumber & Ciabatta Wafer

Beef Carpaccio, Parmigiano Shavings, Capers, Mustard Oil & Sea Salt,

Escargot, Garlic Cream Sauce, Rustic Focaccia

(Forty-Three Dollars Fifty)

(Eighteen Dollars Fifty MAP or Dine Around Surcharge)

BURRATA SALAD

Roasted Cherry Tomatoes, Aged Balsamic, Avocado, Kalamata Olives & Fresh Baby Arugula

(Twenty-Nine Dollars Seventy-Five)

TUNA TARTARE

Fresh Yellowfin Tuna, Confit Shitake, Scallions, Ginger, Sesame Oil, Shallots,

Ciabatta Wafer, Pickled Cucumber & Ginger Gel

(Thirty-One Dollars Fifty)

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

CAESAR SALAD

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

Dressing Made Table Side with fresh Ingredients

(Twenty-Seven Dollars Twenty-Five)

HOT APPETIZERS

SHRIMP TEMPURA

Tempura Dipping Sauce
(Twenty-Eight Dollars Fifty)

LOBSTER BISQUE

Lobster Morsels
(Twenty-Four Dollars)

TRADITIONAL BERMUDA FISH CHOWDER

Outerbridge's Original Sherry Peppers & Gosling's Black Seal Rum
(Seventeen Dollars Ninety-Five)

SOUP OF THE DAY

Please ask your Server
(Sixteen Dollars Seventy-Five)

ESCARGOTS

Garlic Cream, Fresh Herbs, Pernod, Rustic Focaccia
(Thirty-Three Dollars Seventy-Five)
(Five Dollars MAP or Dine Around Surcharge)

FOIE GRAS

Caramelized Pineapple, Fig Essence, Pistachio, Brioche, Marinated Apple
(Forty-Two Dollars Fifty)
(Fourteen Dollars Ninety-Five MAP or Dine Around Surcharge)

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

FOURWAYS CLASSICS

CHÂTEAUBRIAND (gf)

(for 2 people)

Presented with Sautéed Mushrooms, Asparagus, Potato of the Day, Classic Béarnaise Sauce

(Market Price)

(Forty-Two Dollars Fifty MAP or Dine Around Surcharge Per Person)

FRESH MAINE LOBSTER OR SEASONAL SPINY LOBSTER

Broiled, Grilled, Poached or Thermidor Style served with Spinach Stuffing

(Market Price)

(Depending on Market Price MAP or Dine Around Surcharge May Apply)

WHOLE RACK OF NEW ZEALAND LAMB

Carved Table Side with Rosemary Scented Crust & Jus

(Market Price)

(Depending on Market Price MAP or Dine Around Surcharge)

FOURWAYS VEAL CLASSIC

Escalope of Veal Tenderloin in a Lemon & Lime Butter Sauce

(Sixty-Two Dollars Fifty)

(Thirteen Dollars Fifty MAP or Dine Around Surcharge)

FOURWAYS FAMOUS STEAK DIANE FLAMBÉ (gf)

(Prepared Table Side Upon Availability)

Tenderloin of Beef Paillard, Fresh Mushrooms, Cognac, Madeira Wine,

Beef Jus, Touch of Cream

(Sixty-Eight Dollars Fifty)

(Twenty Dollars Seventy-Five MAP or Dine Around Surcharge)

BRAISED LAMB SHANK (gf)

Rosemary Garlic Au Jus

(Forty-Nine Dollars Seventy-Five)

All the above served with Potato of the Day & Fresh Market Vegetables

ULTIMATE FOURWAYS SURF & TURF

8oz Grilled Filet Mignon topped with Lobster Thermidor & Gratinated with Hollandaise Sauce,

Set over Creamy Mashed Potatoes & Asparagus

(Ninety-Five Dollars Seventy-Five)

(Forty-Five Dollars MAP or Dine Around Surcharge)

V indicates vegetarian | GF indicates gluten free

MAIN COURSES

We support our locally grown produce, fresh catches of the day and provide them whenever they are available

PAN FRIED LOCAL CATCH

Banana, Sauce Almandine, Slow Roasted Cherry Tomatoes,
Avocado Purée & Panko Crusted Bermuda Cod Fish Cake, Baby Bok Choy
(Forty-Nine Dollars Fifty)

SPICED CRUSTED HIDDEN FJORD SALMON

Warm (Quinoa Broccolini, Grape Tomatoes, Citrus & Almond Salad),
Roasted Carrot with Fennel Seed Sea Salt & Honey Citronette
(Forty-Nine Dollars Seventy-Five)

FISH & SCALLOPS

Pan-seared Halibut crusted with (Panko, Horseradish, Parmesan, Parsley)
with Lemon Barley Risotto & Parmesan Tuille
Pan-seared Scallops with Cauliflower Puree, Roasted Cauliflower Florets,
Toasted Almonds and Micro Greens
(Seventy-Two Dollars Fifty) | Scallops only ADD \$15.00
(Twenty-Four Dollars MAP or Dine Around Surcharge)

FRENCH CUT FREE RANGE ROASTED CHICKEN

Stuffed Free Range Chicken Breast with Homemade Chicken & Fennel Sausage,
Pan-roasted Polenta Cake with Mornay Sauce, Grilled Asparagus with Carrot & Ginger Puree
(Forty-Two Dollars Fifty)

FILLET MIGNON

Grilled Filet Mignon, Red Wine Poached Pear, Truffle Cheese Croquette,
Sautéed Broccolini, Madeira Sauce
(Seventy-Two Dollars Ninety-Five)
(Nineteen Dollars Ninety-Five MAP or Dine Around Surcharge)

RIB EYE STEAK 12oz

Char Grilled topped with Cambozola Cheese, Smoked Bacon Onion Marmalade,
Scalloped Potato Pave, Wilted Arugula Salad with Cherry Tomatoes & Parmesan Shavings
(Seventy-Eight Dollars Seventy-Five)
(Seventeen Dollars Seventy-Five MAP or Dine Around Surcharge)

Catch of the Day, Salmon, Fillet Mignon and Rib Eye Steak available for plain grilled
served with Potato of the Day and Fresh Market Vegetables

Please be advised that a 20% service charge will be added to your bill.

Note to guests on the MAP and Dine Around plans:

Orders for Appetizers - \$25.00 maximum; Main Courses - \$45.00 maximum

Any orders above these stipulated amounts will incur an additional surcharge

There will be an additional surcharge for sharing dishes: Appetizer \$5.50 | Main \$9.50

VEGAN A LA CARTE

APPETIZERS

ARTICHOKE & BRIE BRUSCHETTA

Set over Quinoa, Broccolini, Grape Tomatoes, Citrus & Almond Salad

Vegan dish without the Brie

(Twenty-Four Dollars Fifty)

KALE & ONION TACOS

Chickpea Flour Battered Local Kale & Onions, Spiced Roasted Butternut Squash,

Guacamole & Pickled Onions

(Appetizer *Twenty-Four Dollars* | **Main Course** *Thirty-Eight Dollars Fifty*)

ENTRÉES

VEGAN WELLINGTON (sf/nf)

Pumpkin, Quinoa, Beyond Meat & Mushroom Duxelles in Filo Pastry,
served with Red Pepper Coulis, Roasted New Potatoes & Fresh Vegetables

(Thirty-Nine Dollars Fifty)

CARROT CROQUETTE RESTED ON ZUCCHINI SPAGHETTI

Sauteed Cherry Tomatoes, Garlic, Extra Virgin Olive Oil

& Crushed Red Pepper & Red Lentil Ragout

(Thirty-Five Dollars Fifty)

DESSERTS

VEGAN TART

Chocolate Coconut Ganache, Maple Pecan Tart Shell, Passion Fruit Sorbet

(Nineteen Dollars Ninety-Five)

VEGAN RASPBERRY GATEAU (sf/nf)

with Fresh Berries

(Seventeen Dollars Fifty)

NF Nut Free | **SF** Soy Free | **GF** Gluten Free

DESSERTS

VEGAN TART | \$19.95

Chocolate Coconut Ganache, Maple Pecan Tart Shell, Passion Fruit Sorbet

LEMON NAPOLEON | \$17.75

Layered Puff Pastry, Lemon Curd, Fresh Raspberries

DECADENT MOLTEN CHOCOLATE | \$18.75

Soft Center Chocolate Cake, Gosling's Rum and Raisin Ice Cream

WARMED STICKY TOFFEE PUDDING | \$17.75

Butterscotch Sauce, Fresh Berries

FOURWAYS ICE CREAM AND SORBET | \$15.00

Ask Your Wait Staff for the Selections

TRADITIONAL FOURWAYS SOUFFLÉ | \$18.75

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

CRÊPES SUZETTE | \$39.95

A French Classic Dessert Prepared Tableside for Two

1 person - **\$26.75**

SELECTION OF ARTISAN CHEESES

Selection of 3 - **\$24.75** | Selection of 5 - **\$28.50**

Accoutrements, Baguette & Crackers

DESSERT WINES (by the glass)

Carmes de Rieussec | **\$28.50**

Muscat de Beaumes de Venise, Perrin & Fils | **\$21.95**

VINTAGE PORTS (by the glass)

Graham's Six Grapes | **\$16.95**

Graham's 10 Years Tawny | **\$21.95**

Graham's 20 Years Tawny | **\$29.95**

