

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-One 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

(Twenty-Nine 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

Seared Scallop with Pernod & Garlic Cream Sauce

(Forty-one Dollars Ninety-Five)

(Eighteen Dollars Fifty MAP or Dine Around Surcharge)

BURRATA SALAD

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

(Twenty-Eight Dollars Fifty)

TUNA TARTARE

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

Ciabatta Wafer, Pickled Cucumber & Ginger Gel

(Twenty-Nine Dollars Ninety-Five)

(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-Six Dollars Fifty)

HOT APPETIZERS

SHRIMP TEMPURA

Tempura Dipping Sauce

(Twenty-Six Dollars Fifty)

LOBSTER BISQUE

Lobster Morsels

(Twenty-Two Dollars Fifty)

TRADITIONAL BERMUDA FISH CHOWDER

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

(Sixteen Dollars Ninety-Five)

SOUP OF THE DAY

Please ask your Server

(Fifteen Dollars Fifty)

SEARED SCALLOP

with Pernod & Garlic Cream Sauce

(Thirty-Two Dollars Seventy-Five)

(Five Dollars MAP or Dine Around Surcharge)

FOIE GRAS

Caramelized Pineapple, Fig Essence, Pistachio, Brioche, Marinated Apple

(Thirty-Nine Dollars Ninety-Five)

(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
(Fifty-Eight 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-Five Dollars Seventy-Five)

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

BRAISED LAMB SHANK (gf)

Rosemary Garlic Au Jus

(Forty-Eight Dollars Fifty)

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

V indicates vegetarian | GF indicates gluten free

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 \$5.00 | Main \$9.00

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-Seven Dollars Fifty)

SPICED CRUSTED HIDDEN FJORD SALMON

Warm Quinoa Broccoli, Grape Tomatoes, Citrus & Almond Salad,
Roasted Carrot with Fennel Seed Sea Salt & Honey Citronette
(Forty-Eight Dollars Fifty)

FISH & SCALLOP

Grilled Sea Scallop & Halibut
Leek & Spinach Fondue, Saffron Mash & Grape Tomato Salad
Tossed in Basil Pesto
(Sixty-Nine Dollars Ninety-Five)
Scallops only ADD \$10.00
(Twenty-Four Dollars MAP or Dine Around Surcharge)

PAN ROASTED CHICKEN

Local or Organic Chicken Breast Stuffed with Homemade Chicken Chorizo
Sweet Potato Mash, Sautéed Cultured Mushrooms & Asparagus, Au Jus
(Forty-Two Dollars Fifty)

GRILLED FILLET MIGNON 8oz

Sweet Potato Fondant, Truffled Artichoke, Roasted Cauliflower Purée,
Sautéed Broccolini, Seared King Oyster Mushroom, Port Wine Jus
(Sixty-Four 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
(Sixty-Two 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

VEGAN A LA CARTE

APPETIZERS

QUINOA SALAD

Stuffed in an Avocado Wheel, served with Grilled Asparagus, Tomatoes Confit, Kalamata Olives, Arugula, Sun Dried Tomato Pesto, & Balsamic Glaze
(Twenty-Four Dollars Ninety-Five)

KALE & ONION TACOS

Chickpea Flour Battered Local Kale & Onions, Spiced Roasted Butternut Squash, Guacamole & Pickled Onions
(Appetizer Twenty-Two Dollars Ninety-Five | Main Course Thirty-Six Dollars Ninety-Five)

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-Seven Dollars Fifty)

VEGAN SPAGHETTI & MEATBALLS *(gf/sf/nf)*

Carrot Falafels set over Zucchini Spaghetti Sautéed with Cherry Tomatoes, Garlic, Organic Extra Virgin Olive Oil & Crushed Red Pepper topped with Tomato Chutney
(Thirty-Two Dollars)

DESSERTS

VEGAN CHOCOLATE TART *(gf/sf)*

Topped with Fresh Berries & Mango Sorbet
(Nineteen Dollars Fifty)

VEGAN RASPBERRY GATEAU *(sf/nf)*

with Fresh Berries
(Seventeen Dollars Fifty)

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

DESSERTS

VEGAN TART | \$19.50

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

LEMON NAPOLEON | \$16.50

Layered Puff Pastry, Lemon Curd, Fresh Raspberries

DECADENT MOLTEN CHOCOLATE | \$17.50

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

WARMED STICKY TOFFEE PUDDING | \$16.50

Butterscotch Sauce, Fresh Berries

FOURWAYS ICE CREAM AND SORBET | \$13.00

Ask Your Wait Staff for the Selections

TRADITIONAL FOURWAYS SOUFFLÉ | \$17.50

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

CRÊPES SUZETTE | \$38.50

A French Classic Dessert Prepared Tableside for Two

1 person - \$24.50 | 2 people - \$34.75

SELECTION OF ARTISAN CHEESES

Selection of 3 - \$21.50 | Selection of 5 - \$25.75

Accoutrements, Baguette & Crackers

DESSERT WINES (by the glass)

Carmes de Rieussec | \$27.50

Muscat de Beaumes de Venise, Perrin & Fils | \$21.50

VINTAGE PORTS (by the glass)

Graham's Six Grapes | \$16.50

Graham's 10 Years Tawny | \$21.50

Graham's 20 Years Tawny | \$28.95

