

## 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-Nine Dollars Fifty)*

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

### BLACK ANGUS BEEF CARPACCIO

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

*(Twenty-Seven Dollars Seventy-Five)*

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

### FOURWAYS SAMPLING

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

*(Thirty-Seven Dollars Seventy-Five)*

*(Fourteen Dollars Seventy-Five MAP or Dine Around Surcharge)*

### BURRATA SALAD

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

*(Twenty-Six Dollars Seventy-Five)*

### TUNA TARTARE

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

Ciabatta Wafer, Pickled Cucumber & Ginger Gel

*(Twenty-Eight Dollars Fifty)*

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

### CAESAR SALAD

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

Dressing Made Table Side with fresh Ingredients

*(Twenty-Four Dollars Seventy-Five)*

## HOT APPETIZERS

### SHRIMP TEMPURA

Tempura Dipping Sauce  
*(Twenty-Four Dollars Seventy-Five)*

### LOBSTER BISQUE

Lobster Morsels  
*(Twenty-One Dollars)*

### TRADITIONAL BERMUDA FISH CHOWDER

Outerbridge's Original Sherry Peppers & Gosling's Black Seal Rum  
*(Sixteen Dollars)*

### SOUP OF THE DAY

Please ask your Server  
*(Fourteen Dollars Fifty)*

### ESCARGOTS

Garlic Cream, Fresh Herbs, Pernod, Rustic Focaccia  
*(Twenty-Two Dollars Seventy-Five)*

### FOIE GRAS

Caramelized Pineapple, Fig Essence, Pistachio, Brioche, Marinated Apple  
*(Thirty-Seven 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 persons)

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

(Market Price)

*(Thirty-Nine 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-Four Dollars Fifty)

*(Nine 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-Two Dollars Fifty)

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

## BRAISED LAMB SHANK (gf)

Rosemary Garlic Au Jus

(Forty-Five Dollars Seventy-Five)

*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 - \$23.00 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-Four Dollars Seventy-Five)*

### **SPICED CRUSTED HIDDEN FJORD SALMON**

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

### **FISH & SCALLOP**

Grilled Sea Scallop & Hailbut  
Leek & Spinach Fondue, Saffron Mash & Grape Tomato Salad  
Tossed in Basil Pesto  
*(Sixty-Eight Dollars Fifty)*  
*Scallops only ADD \$8.00 surcharge*  
*(Eighteen 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  
*(Thirty-Eight Dollars Ninety-Five)*

### **GRILLED FILLET MIGNON 8oz**

Sweet Potato Fondant, Truffled Artichoke, Roasted Cauliflower Purée,  
Sautéed Brocolini, Seared King Oyster Mushroom, Port Wine Jus  
*(Sixty-One Dollars Fifty)*  
*(Fifteen Dollars 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  
*(Fifty-Five Dollars Seventy-Five)*  
*(Ten Dollars 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

### VEGAN PLATTER (sf/nf)

Hummus, Spiced Roasted Chickpea Salad, Marinated Grape Tomatoes & Broccoli,  
Arugula, Marinated Olives, Grilled Mushrooms with Grilled Pita Bread

*(Can be served without pita bread or with GF toast)*

*(Twenty-Three Dollars Fifty)*

### KALE & ONION TACOS

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

*(Appetizer Twenty-One Dollars Fifty | Main Course Thirty-Four Dollars Seventy-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-Five 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

*(Twenty-Nine Dollars Fifty)*

## DESSERTS

### VEGAN CHOCOLATE TART (gf/sf)

Topped with Fresh Berries & Mango Sorbet

*(Eighteen Dollars Fifty)*

### VEGAN RASPBERRY GATEAU (sf/nf)

with Fresh Berries

*(Sixteen Dollars Fifty)*

NF Nut Free | SF Soy Free | GF Gluten Free

## DESSERTS

### VEGAN TART | \$18.50

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

### LEMON NAPOLEON | \$15.50

Layered Puff Pastry, Lemon Curd, Fresh Raspberries

### DECADENT MOLTEN CHOCOLATE | \$16.50

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

### WARMED STICKY TOFFEE PUDDING | \$15.50

Butterscotch Sauce, Fresh Berries

### FOURWAYS ICE CREAM AND SORBET | \$12.00

Ask Your Wait Staff for the Selections

### CRÊPES SUZETTE | \$34.75

A French Classic Dessert Prepared Tableside for Two

1 person - \$21.75 | 2 people - \$34.75

### SELECTION OF ARTISAN CHEESES

Selection of 3 - \$19.75 | Selection of 5 - \$23.75

Accoutrements, Baguette & Crackers

### DESSERT WINES (by the glass)

Carmes de Rieussec | \$25.95

Muscat de Beaumes de Venise, Perrin & Fils | \$19.75

### VINTAGE PORTS (by the glass)

Graham's Six Grapes | \$15.75

Graham's 10 Years Tawny | \$19.75

Graham's 20 Years Tawny | \$26.95

