

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)

\$69 per person

Order 9am to 7:30pm