

APPETIZERS

FOURWAYS TRADITIONAL LOBSTER SALAD | \$32.50

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

CAESAR SALAD | \$19.50

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

BLACK ANGUS BEEF CARPACCIO | \$25.75

Parmigiano Reggiano, Mixed Baby Green, Lemon Oil, Himalayan Salt

ESCARGOTS | \$18.95

Garlic Cream, Fresh Herbs, Pernod, Rustic Focaccia

ROASTED PUMPKIN SOUP | \$13.50

Curried Coconut Cream, Toasted Pumpkin Seed

TRADITIONAL BERMUDA FISH CHOWDER | \$15.75

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

SHRIMP TEMPURA | \$19.50

Tempura Dipping Sauce

ENTRÉE

CHÂTEAUBRIAND | \$59.75 per person (2 people)

Presented with Fresh Asparagus, Sautéed Mushrooms, Scalloped Potatoes & Classic Sauce Béarnaise

PAN FRIED LOCAL CATCH | \$42.50

Fresh Market Vegetable, Banana, Sauce Almondine, Slow Roasted Cherry Tomatoes, Avocado Puree & Bermuda Codfish Cake

FOURWAYS VEAL CLASSIC | \$46.00

Escalope of Veal Tenderloin in a Lemon & Lime Butter Sauce Served with Scalloped Potatoes, Glazed Carrots & Fresh Asparagus

WHOLE RACK OF NEW ZEALAND LAMB | \$56.00

Rosemary Scented Crust & Jus Served with Scalloped Potatoes, Ratatouille & Fresh Asparagus

BRAISED LAMB SHANK | \$38.95

Mashed Potato, Seasonal Vegetables, Rosemary Garlic au Jus

JERKED CHICKEN | \$34.95

Pasture Raised Local Chicken Breast, House Smoked Jerked Marinade, Sweet Pepper Relish, Gratin Potato

FROM THE GRILL

BLACK ANGUS FILET MIGNON 8oz/10oz	\$42/\$48
BLACK ANGUS STRIP STEAK 10oz	\$40
BLACK ANGUS RIB EYE STEAK 12oz	\$44
ATLANTIC SALMON FILET 7oz	\$32
LOCAL ROCK FISH 7oz	\$34

All the above served with Chef's garnish of the day

SIDE DISHES

*Sautéed Mushrooms 9 * French/Truffle Fries 8/10 * Garlic Mashed 8 *
Creamed or Sautéed Spinach 12 * Asparagus w/ Hollandaise 12 * Scalloped Potato 10 *
* Bouquetiere Vegetables 10 **

SIDE SAUCES & ACCOMPANIMENTS

*Red Wine Sauce 4 * Melted Garlic Butter 3 * Peppercorn Sauce 4 * Béarnaise Sauce 3 *
Lemon Butter Sauce 3 * Mushroom Sauce 4 **

DESSERTS

HOMEMADE CHEESECAKE | \$12.50
Homemade Cheesecake with Whipped Cream Fresh Berries

STICKY TOFFEE PUDDING | \$12.50
Served Warm with Butterscotch Sauce

MOLTEN LAVA CHOCOLATE CAKE | \$12.50
Served Warm With Raspberry Coulis & Fresh Berries

LEMON NEPOLEAN | \$14.50
Layered Puff Pastry, Lemon Curd, Fresh Raspberries

20% off

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