

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 Two Dollars Fifty)
(Twelve Dollars Fifty MAP or Dine Around Surcharge)

BLACK ANGUS BEEF CARPACCIO

Parmigiano Reggiano, Mixed Baby Green, Lemon Oil, Himalayan Salt
(Twenty Five Dollars Seventy Five)
(Five Dollars Seventy Five MAP or Dine Around Surcharge)

FOURWAYS SAMPLING

Maine Lobster, Avocado, Cherry Tomato, Mango, Aged Balsamic, Lobster Oil
Tuna Tartare, Avocado, Scallions, Sesame Oil, Soy Sauce, Ginger, Rice Crackers
Beef Carpaccio, Parmigiano Shavings, Lemon Oil, Himalayan Salt
Escargot, Garlic Cream Sauce, Rustic Focaccia
(Twenty Nine Dollars Seventy Five)
(Nine Dollar Seventy Five MAP or Dine Around Surcharge)

BURRATA SALAD

Slow Roasted Cherry Tomato, Aged Balsamic, Kalamata Olives, Fresh Baby Arugula
(Twenty One Dollars Ninety Five)

TUNA TARTARE

Fresh Yellowfin Tuna, Avocado, Scallions, Ginger, Soy Sauce, Sesame Oil, Rice Crackers
(Twenty Four Dollars Fifty)
(Four Dollars Fifty MAP or Dine Around Surcharge)

CAESAR SALAD

Romaine Lettuce, Parmesan Dressing, Garlic Croutons, Fresh Parmigiano Reggiano
Made Table Side
(Nineteen Dollars Fifty)

Hot Appetizers

SHRIMP TEMPURA

Tempura Dipping Sauce
(Nineteen Dollars Fifty)

LOBSTER BISQUE

Lobster Morsels
(Eighteen Dollars Fifty)

TRADITIONAL BERMUDA FISH CHOWDER

Outerbridge's Original Sherry Peppers & Gosling's Black Seal Rum
(Fifteen Dollars Seventy Five)

ROASTED PUMPKIN SOUP

Pumpkin Seeds, Curried Coconut Cream
(Thirteen Dollars Fifty)

v CARROT FALAFEL

Truffle Artichokes, Split Pea Ragout, Pickled Shallot, Tomato Chutney, Walnuts
(Twenty One Dollars Fifty)

ESCARGOTS

Garlic Cream, Fresh Herbs, Pernod, Rustic Focaccia
(Eighteen Dollars Ninety Five)

FOIE GRAS

Caramelized Pineapple, Fig Essence, Pistachio, Brioche
(Thirty Two Dollars Fifty)
(Twelve Dollars Fifty MAP or Dine Around Surcharge)

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

Fourways Classics

CHÂTEAUBRIAND

(for 2 persons)

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

(Sixty Four Dollars Seventy Five Per Person)

(Twenty 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, Fresh Asparagus, Glazed Carrots & Scalloped Potatoes

(Market Price)

(MAP or Dine Around Surcharge May Apply)

FOURWAYS VEAL CLASSIC

Escalope of Veal Tenderloin in a Lemon & Lime Butter Sauce

Served with Scalloped Potatoes, Glazed Carrots & Fresh Asparagus

(Forty Six Dollars)

(Six Dollars MAP or Dine Around Surcharge)

WHOLE RACK OF NEW ZEALAND LAMB

Carved Table Side with Rosemary Scented Crust & Jus

Served with Scalloped Potatoes, Ratatouille & Fresh Asparagus

(Fifty Nine Dollars)

(Nineteen Dollars MAP or Dine Around Surcharge)

TRADITIONAL FOURWAYS SOUFFLÉ

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

(Fifteen Dollars Fifty)

V indicates vegetarian

GF indicates gluten free diet

Please be advised that 17% gratuities will be added to your bill.

For parties of 8 guests or more an additional 3% will be added to your bill

Note to guests on the MAP and Dine Around plans:

Orders for Appetizers - \$20.00 maximum; Main Courses - \$40.00 maximum

Any orders above these stipulated amounts will incur an additional surcharge

There will be an additional surcharge for sharing dishes

Main Courses

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

PAN FRIED LOCAL CATCH

Fresh Market Vegetables, Banana, Sauce Almandine, Slow Roasted Cherry Tomatoes, Avocado Purée & Bermuda Cod Fish Cake
(Forty Two Dollars Fifty)

GARLIC BUTTER SCAMPI

Jumbo Shrimp, Garlic Butter, Red Pepper Flakes, Fresh Herbs, Dry Vermouth, Angel Hair Pasta
(Forty Eight Dollars Fifty)
(Eight Dollars Fifty MAP or Dine Around Surcharge)

FOURWAYS FAMOUS STEAK DIANE FLAMBÉ

(Prepared Table Side Upon Availability)
Tenderloin of Beef Paillard, Fresh Mushrooms, Cognac, Madeira Wine, Beef Jus, Touch of Cream, Parsley, Fondant Potato
(Fifty Two Dollars Seventy Five)
(Twelve Dollars Seventy Five MAP or Dine Around Surcharge)

JERKED CHICKEN

Pasture Raised Local Chicken Breast, House Smoked Jerked Marinade, Sweet Pepper Relish, Gratin Potato
(Thirty Four Dollars Ninety Five)

BRAISED LAMB SHANK

Mashed Potato, Rosemary Garlic au Jus
(Thirty Eight Dollars Ninety Five)

All the Above Served With Seasonal Vegetables

Vegetarian Options

BURRATA SALAD

Slow Roasted Cherry Tomato, Aged Balsamic, Kalamata Olives, Fresh Baby Arugula
(Twenty One Dollars Ninety Five)

✓ CARROT FALAFEL

Truffle Artichokes, Split Pea Ragout, Pickled Shallot, Tomato Chutney, Walnuts
(Thirty Five Dollars Seventy Five)

From the Grill

BLACK ANGUS FILET MIGNON 8oz/10oz <i>(8oz Two Dollars MAP or Dine Around Surcharge)</i>	42/48 <i>(10oz Eight Dollars MAP or Dine Around Surcharge)</i>
BLACK ANGUS STRIP STEAK 10oz	40
BLACK ANGUS RIB EYE STEAK 12oz <i>(Four Dollars MAP or Dine Around Surcharge)</i>	44
ATLANTIC SALMON FILET	28
ROCK FISH	34
LOBSTER TAIL <i>(each)</i>	29
SURF & TURF <i>Filet Mignon 5 oz & Lobster Tail</i> <i>(Sixteen Dollars MAP or Dine Around Surcharge)</i>	56

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

SIDE DISHES:

Sautéed Mushrooms 9 | French/Truffle Fries 8/10 | Garlic Mashed Potatoes 8
Creamed or Sautéed Spinach 12 | Asparagus with Hollandaise 12 | Scalloped Potatoes 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

VEGAN TART

Chocolate Coconut Ganache, Maple Pecan Tart Shell, Passion Fruit Sorbet
(Fifteen Dollars Fifty Cents)

LEMON NAPOLEON

Layered Puff Pastry, Lemon Curd, Fresh Raspberries
(Fourteen Dollars Fifty Cents)

DECADENT MOLTEN CHOCOLATE

Soft Center Chocolate Cake, Gosling's Rum and Raisin Ice Cream
(Fifteen Dollars Fifty Cents)

WARMED STICKY TOFFEE PUDDING

Butterscotch Sauce, Fresh Berries
(Fourteen Dollars Fifty Cents)

FOURWAYS ICE CREAM AND SORBET

Ask Your Wait Staff for the Selections
(Eleven Dollars)

CREPES SUZETTE

A French Classic Dessert Prepared Tableside for Two
(Thirty Two Dollars Ninety Five Cents)

SELECTION OF ARTISAN CHEESES

Accoutrements, Baguette & Crackers
(Selection of 3 – Eighteen Dollars Seventy Five Cents)
(Selection of 5 – Twenty One Dollars Fifty Cents)