

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)

(Fourteen Dollars Seventy Five MAP or Dine Around Surcharge)

BLACK ANGUS BEEF CARPACCIO

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

(Twenty-Seven Dollars Seventy-Five)

(Seven Dollars Fifty 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

(Thirty-Five Dollars Seventy-Five)

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

BURRATA SALAD

Slow Roasted Cherry Tomato, Aged Balsamic, Kalamata Olives, Fresh Baby Arugula

(Twenty Four Dollars Ninety-Five)

(Four Dollars Ninety Five MAP or Dine Around Surcharge)

TUNA TARTARE

Fresh Yellowfin Tuna, Avocado, Scallions, Ginger, Soy Sauce, Sesame Oil, Rice Crackers

(Twenty-Six Dollars Fifty)

(Six Dollars Ninety Five 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
(Twenty-One Dollars Fifty)

LOBSTER BISQUE

Lobster Morsels
(Nineteen 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
(Fourteen Dollars Fifty)

▼ CARROT FALAFEL

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

ESCARGOTS

Garlic Cream, Fresh Herbs, Pernod, Rustic Focaccia
(Twenty-One Dollars Fifty)

FOIE GRAS

Caramelized Pineapple, Fig Essence, Pistachio, Brioche
(Thirty-Four Dollars Fifty)
(Fourteen 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 Mushroom,
Scalloped Potato & Classic Sauce Béarnaise

(Seventy-Four Dollars Fifty Per Person)

(Nineteen Dollars Seventy-Five 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 Potato

(Market Price)

(MAP or Dine Around Surcharge May Apply)

FOURWAYS VEAL CLASSIC

Escalope of Veal Tenderloin in a Lemon & Lime Butter Sauce

Served with Fresh Asparagus, Glazed Carrots & Scalloped Potato

(Fifty-Two Dollars Fifty)

(Eight Dollars MAP or Dine Around Surcharge)

WHOLE RACK OF NEW ZEALAND LAMB

Carved Table Side with Rosemary Scented Crust & Jus

Served with Fresh Asparagus, Ratatouille & Scalloped Potato

(Sixty-Two Dollars)

(Nineteen Dollars Fifty MAP or Dine Around Surcharge)

TRADITIONAL FOURWAYS SOUFFLÉ

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

(Sixteen Dollars Fifty)

V indicates vegetarian

GF indicates gluten free

Please be advised that 17% gratuities 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-Five 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 New Potatoes
(Fifty-Five Dollars Seventy-Five)
(Nineteen 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-Eight Dollars Ninety-Five)

BRAISED LAMB SHANK

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

VEGETARIAN OPTIONS

BURRATA SALAD

Slow Roasted Cherry Tomato, Aged Balsamic, Kalamata Olives, Fresh Baby Arugula
(Twenty-Four Dollars Ninety-Five)
(Four Dollars Ninety Five MAP or Dine Around Surcharge)

✓ CARROT FALAFEL

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

FROM THE GRILL

BLACK ANGUS FILET MIGNON 8oz/10oz	44/52
BLACK ANGUS STRIP STEAK 10oz (<i>Eighteen Dollars MAP or Dine Around Surcharge</i>)	44
BLACK ANGUS RIB EYE STEAK 12oz (<i>Twelve Dollars MAP or Dine Around Surcharge</i>)	52
ATLANTIC SALMON FILET 7oz (<i>Eight Dollars MAP or Dine Around Surcharge</i>)	34
LOCAL ROCK FISH 7oz	36
LOBSTER TAIL 4oz	39
SURF & TURF- <i>Filet Mignon 5oz & Lobster Tail 4oz (Sixteen Dollars MAP or Dine Around Surcharge)</i>	64

SIDE DISHES:

Sautéed Mushrooms 9 | French/Truffle Fries 8/10 | Garlic Mashed 8

Creamed or Sautéed Spinach 12 | Asparagus with Hollandaise 12 | Scalloped Potato 10

Bouquetiere Vegetables 10

SIDE SAUCES & ACCOMPANIMENTS:

Red wine sauce 5 | Melted Garlic Butter 3 | Peppercorn Sauce 5 | Béarnaise Sauce 5

Lemon Butter Sauce 4 | Mushroom Sauce 5