



SOUPS

Chilled Corn Soup, Cilantro	\$11
“Award Winning” Bermuda Fish Chowder, Black Rum & Sherry Peppers	\$11

SALADS

Roasted Beet Salad, Feta, Toasted Pistachio, Orange Vinaigrette	\$17
Arugula, White Asparagus, Roasted Walnuts, Raspberry Vinaigrette	\$18
Heirloom Tomato Salad, French Beans, Gorgonzola, Mustard Vinaigrette & Balsamic	\$18
Smoked Chicken Salad, Egg Mimosa, Pancetta, Avocado, Buttermilk Dressing	\$19
Spinach & Shrimp Salad, Orzo Pasta, Roasted Red Peppers, Parmesan, Citrus Vinaigrette	\$20
Grilled Sirloin Steak Salad, Roasted Corn, Black Beans, Avocado, Lime & Ginger Dressing	\$21
Pan Seared Salmon, Vietnamese Slaw, Peanut Gremolata	\$22

SANDWICHES

Grilled Chicken Panini, Raspberry Chipotle Sauce, Emmental, Spinach	\$16
Turkey & Brie, Cranberry Aioli, French Roll	\$16
Shrimp Sliders, White Wine Cream Sauce, Tomato, Chive, Crostini	\$17
Hamburger Slider, Classic, Goats Cheese & Roasted Peppers, Caramelized Oyster Mushrooms, Sweet Potato Fries	\$18
Blue Point Club, Crab Avocado, Bacon, Tomato, Romaine	\$18

*All Sandwiches served with a small salad with Buttermilk dressing

GRILLED FLAT BREAD PIZZAS

Roasted Garlic, Artichoke, Feta	\$19
Shitake, Fontina	\$19
Mozzarella, Tomato, Arugula, Cracked Pepper, Parma Ham	\$19

All Prices are Subject to 17% Service Charge



SMALL BITES

Peppered Chicken Wings	\$12
Bresola, Micro Greens, Goat Cheese	\$12
Char Grilled Calamari, Whipped Edamame, Crostini	\$12
Bermuda Cod Fish Cakes, Chipotle Aioli	\$12
Caramelized Onion, Fontina Bruschetta	\$12

DESSERTS

Assorted Ice Cream & Yoghurt Bars	\$6
Iced Banana Semifreddo, Pineapple Compote	\$11
Warm Chocolate Brownies, Vanilla & Chocolate Dipping Sauces	\$11
Baked Cheesecake, Fresh Berries & Raspberry Sauce	\$11
Tropical Fruit Platter, Coconut Sorbet	\$11

COFFEE & TEA

Coffee/Decaf Coffee	\$4
Espresso	\$5
Double Espresso	\$7
Cappuccino	\$7
Assorted Teas	\$5



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