



APPETISERS

CHILLED PRAWNS COCKTAIL WITH TANGY LOUISIANA SAUCE

\$15.75

"FOUR SEASONS" YELLOWFIN TUNA

Marinated – Tartare – Sashimi - Carpaccio

\$17.75

SCOTTISH SMOKED SALMON ©

Traditional Garnishes

\$18.75

MUSSELS

White Wine, Chili, Garlic and a Touch of Tomato

\$14.75

MARYLAND CRAB MEAT CAKE ©

Grape Tomatoes, Lemon and Thyme Sauce

\$19.75

WILD BOAR SAUSAGE

Cannellini Beans and Sage

\$16.75

ESCARGOT "BOURGUIGNONNE"

\$14.75

MOZZARELLA CHEESE AND PARMA HAM ©

Arugula and Cherry Tomatoes

\$19.75

SOUPS AND SALADS

BERMUDA FISH CHOWDER
Sherry Peppers and Bermuda Black Rum Drizzle
\$9.75

CHEF'S SOUP OF THE DAY
\$8.75

ROASTED BEETS, CHAMPIGNON MUSHROOMS
CAULIFLOWER AND BROCCOLI SALAD
Red Wine Vinegar Dressing, Cheese Basket
\$12.75

ARUGULA, RADICCHIO AND ENDIVE SALAD
Parmesan Cheese, Citronette Dressing
\$11.75

BABY SPINACH SALAD
Walnuts, Crispy Bacon, Croutons, Honey Mustard Lime Dressing
\$11.75

PASTA AND RISOTTO

*Served As an Appetizer or a Main Course

*CASTELLANE WITH CURRIED ROASTED VEGETABLES
Carbonara Sauce and Pecans
\$14.75-\$24.75

*CASARECCI WITH HAND CUT BEEF TENDERLOIN RAGOUT
Wild Mushrooms, Parmesan Shavings
\$16.75-\$26.75

SEAFOOD RISOTTO
Chef's Specialty
\$33.75

MAIN COURSE

CATCH OF THE DAY
Chef's Daily Preparation
Market Price

FRESH ATLANTIC KING SALMON
Saffron Sauce with Broccoli and Shrimp
Cod Fish "Mantecato"
\$29.75

PAN ROASTED MONKFISH
Sautéed Calamari, Grape Tomatoes and Zucchini
\$29.75

PAN SEARED PRAWNS AND SCALLOPS
White Wine, Chili, Lime, Green Peas and Fava Beans
\$34.75

FISH AND SEAFOOD MEDITERRANEAN CASSEROLE ©
Chef's Specialty
Parsley Potatoes
\$42.75

PAN SEARED STUFFED CHICKEN BREAST
Mozzarella, Mushroom and Roasted Tomato Filling
White Wine Sauce
Green Vegetables and Sautéed Potatoes with Roasted Peppers
\$27.75

PORK TENDERLOIN FILLED WITH APRICOT AND PARMA HAM
Green Peppercorn and Brandy Sauce
Potatoes, Shallots and Champignon Mushrooms
\$28.75

NEW ZEALAND FRENCHED LAMB SHANK
Red Wine and Rosemary Sauce
Mashed Potatoes and Seasonal Vegetables
\$27.75

SEARED ANGUS BEEF TENDERLOIN 8 oz ©
Port and Red Wine Sauce
Sautéed Mushrooms, Roasted Tomatoes
\$39.00

GRILLED ANGUS BEEF NEW YORK SIRLOIN ©
Rosemary, Black Pepper Crust
Served With Daily Garnishes
10 oz \$32.00-14 oz \$42.00

SAUCES

Bearnaise • Green Peppercorn
Brandy and Cream • Port and Red Wine

SIDE ORDERS

Lightly Sautéed Spinach
Poached Green Beans, Lemon and Virgin Olive Oil
Sautéed Savoury Broccoli
Tangy Potato Cake
Creamy Mashed Potatoes
French Fries
\$ 6.75

GRADES OF DONENESS:

RARE: Red, Very Juicy and Slight Warm Centre

MEDIUM/RARE: Red and Juicy with Warm Centre

MEDIUM: Pink and Hot Centre, Slightly Juicy

MEDIUM/WELL: Cooked Throughout, Firm with Slight Pink Centre

WELL: Very Firm, No Juice, Completely Cooked Throughout

A FEW WORDS ABOUT OUR FISH.....

Our fish is sourced from local waters and the North East of the United States. Only the absolute freshest, exceptional quality fish and seafood are selected and we hand cut our selections daily. Please note all the seafood is subject to seasonal availability, weather and fishing conditions

PLEASE NOTE

17% SERVICE CHARGE ADDED TO YOUR BILL
FOR PARTIES OF 8 OR MORE,
AN ADDITIONAL 5% WILL APPLY

**FOR ELBOW BEACH HOTEL GUEST ON MAP PLAN
AND OUR DINE AROUND CUSTOMERS**

ITEMS MARKED WITH ©
ARE SUBJECT TO AN ADDITIONAL SURCHARGE

Executive Chef, Max Olivari
General Manager, Ennio Lucarini