

# Restaurant Week Menu

BACCALÀ MANTECATO  
with Conch Fritters, Whipped Cod Mousse, Spicy Dipping Sauce

or

BERMUDA ONION TART  
with Arugula, Prosciutto & Burrata, Lemon Local Herb Dressing

or

OCEAN TASTE SAMPLER  
Home smoked Tuna Maki Roll, Ponzu Cured Salmon Sashimi,  
Seaweed Mango, Panko Shrimp, Wasabi Mayo

or

BABY MIXED GREEN SALAD  
with Oranges, Pickled Carrots, Goat Cheese, Roasted Pumpkin, Grapefruit Mint Vinaigrette

## PAIR WITH OUR WHITE WINE OPTIONS

Stags Leap Karia, Chardonnay, Napa Valley

or

Laporte 'Le Grand Rochoy' Sancerre, Loire Valley

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POTATO KALE SAUSAGE SOUP

TERMIDOR MONKFISH

Mashed Potatoes

or

CHICKEN PEAS N RICE

or

SLOW BRAISED BEEF  
with Scalloped Potatoes and Gravy

or

½ BROILED LOBSTER SEAFOOD STUFFING HOLLANDAISE  
(\$45.75 Surcharge)  
Broccoli, Mashed Potatoes

## PAIR WITH OUR RED WINE OPTIONS

Col d'Orcia Brunello di Montalcino, Sangiovese

or

La Crema, Sonoma Coast, California

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PINEAPPLE UPSIDE DOWN CAKE  
Cherry Compote, Coconut Malibu Espuma

or

BERMUDA LEMON MERINGUE PIE  
Blueberry Compote

or

RUM CAKE  
Home Churned Gosling's Raisin Ice Cream

## PAIR WITH OUR DESSERT WINE OPTIONS

Taylor's 10-Year Port, Douro, Portugal

or

Limoncello di Capri

2025

\$69.00 per person  
Additional \$39.00 per person with wine pairings  
plus service charge

 **blú** bermuda  
BAR GRILL