

## 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

*(Forty-One Dollars Fifty)*

*(Nineteen Dollars Fifty MAP or Dine Around Surcharge)*

### BLACK ANGUS BEEF CARPACCIO

Parmigiano Reggiano Crackling, Mixed Baby Green, Capers, Sea Salt & Mustard Oil

*(Twenty-Nine Dollars Fifty)*

*(Seven Dollars Seventy-Five MAP or Dine Around Surcharge)*

### FOURWAYS SAMPLING

*(for 1 person)*

Maine Lobster, Avocado, Cherry Tomato, Mango, Aged Balsamic, Lobster Oil

Tuna Tartare, Confit Shitake, Scallions, Sesame Oil, Ginger, Pickled Cucumber & Ciabatta Wafer

Beef Carpaccio, Parmigiano Shavings, Capers, Mustard Oil & Sea Salt,

Escargot, Garlic Cream Sauce, Rustic Focaccia

*(Forty-one Dollars Ninety-Five)*

*(Eighteen Dollars Fifty MAP or Dine Around Surcharge)*

### BURRATA SALAD

Roasted Cherry Tomatoes, Aged Balsamic, Avocado, Kalamata Olives & Fresh Baby Arugula

*(Twenty-Eight Dollars Fifty)*

### TUNA TARTARE

Fresh Yellowfin Tuna, Confit Shitake, Scallions, Ginger, Sesame Oil, Shallots,

Ciabatta Wafer, Pickled Cucumber & Ginger Gel

*(Twenty-Nine Dollars Ninety-Five)*

*(Four Dollars Ninety-Five MAP or Dine Around Surcharge)*

### CAESAR SALAD

Romaine Lettuce, Parmesan Dressing, Garlic Croutons, Fresh Parmigiano Reggiano

Dressing Made Table Side with fresh Ingredients

*(Twenty-Six Dollars Fifty)*

## HOT APPETIZERS

### **SHRIMP TEMPURA**

Tempura Dipping Sauce  
*(Twenty-Six Dollars Fifty)*

### **LOBSTER BISQUE**

Lobster Morsels  
*(Twenty-Two Dollars Fifty)*

### **TRADITIONAL BERMUDA FISH CHOWDER**

Outerbridge's Original Sherry Peppers & Gosling's Black Seal Rum  
*(Sixteen Dollars Ninety-Five)*

### **SOUP OF THE DAY**

Please ask your Server  
*(Fifteen Dollars Fifty)*

### **ESCARGOTS**

Garlic Cream, Fresh Herbs, Pernod, Rustic Focaccia  
*(Thirty-Two Dollars Seventy-Five)*  
*(Five Dollars MAP or Dine Around Surcharge)*

### **FOIE GRAS**

Caramelized Pineapple, Fig Essence, Pistachio, Brioche, Marinated Apple  
*(Thirty-Nine Dollars Ninety-Five)*  
*(Fourteen Dollars Ninety-Five MAP or Dine Around Surcharge)*

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

# FOURWAYS CLASSICS

## CHÂTEAUBRIAND (gf)

*(for 2 people)*

Presented with Sautéed Mushrooms, Asparagus, Potato of the Day, Classic Béarnaise Sauce  
*(Market Price)*

*(Forty-Two 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  
*(Market Price)*

*(Depending on Market Price MAP or Dine Around Surcharge May Apply)*

## WHOLE RACK OF NEW ZEALAND LAMB

Carved Table Side with Rosemary Scented Crust & Jus  
*(Market Price)*

*(Depending on Market Price MAP or Dine Around Surcharge)*

## FOURWAYS VEAL CLASSIC

Escalope of Veal Tenderloin in a Lemon & Lime Butter Sauce  
*(Fifty-Eight Dollars Fifty)*

*(Thirteen Dollars Fifty MAP or Dine Around Surcharge)*

## FOURWAYS FAMOUS STEAK DIANE FLAMBÉ (gf)

*(Prepared Table Side Upon Availability)*

Tenderloin of Beef Paillard, Fresh Mushrooms, Cognac, Madeira Wine,  
Beef Jus, Touch of Cream

*(Sixty-Five Dollars Seventy-Five)*

*(Twenty Dollars Seventy-Five MAP or Dine Around Surcharge)*

## BRAISED LAMB SHANK (gf)

Rosemary Garlic Au Jus

*(Forty-Eight Dollars Fifty)*

*All the above served with Potato of the Day & Fresh Market Vegetables*

*V indicates vegetarian | GF indicates gluten free*

Please be advised that a 20% service charge will be added to your bill.

*Note to guests on the MAP and Dine Around plans:*

*Orders for Appetizers - \$25.00 maximum; Main Courses - \$45.00 maximum*

*Any orders above these stipulated amounts will incur an additional surcharge*

*There will be an additional surcharge for sharing dishes: Appetizer \$5.00 | Main \$9.00*

## MAIN COURSES

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

### **PAN FRIED LOCAL CATCH**

Banana, Sauce Almandine, Slow Roasted Cherry Tomatoes,  
Avocado Purée & Panko Crusted Bermuda Cod Fish Cake, Baby Bok Choy  
*(Forty-Seven Dollars Fifty)*

### **SPICED CRUSTED HIDDEN FJORD SALMON**

Warm Quinoa Broccoli, Grape Tomatoes, Citrus & Almond Salad,  
Roasted Carrot with Fennel Seed Sea Salt & Honey Citronette  
*(Forty-Eight Dollars Fifty)*

### **FISH & SCALLOP**

Grilled Sea Scallop & Halibut  
Leek & Spinach Fondue, Saffron Mash & Grape Tomato Salad  
Tossed in Basil Pesto  
*(Sixty-Nine Dollars Ninety-Five)*  
*Scallops only ADD \$10.00*  
*(Twenty-Four Dollars MAP or Dine Around Surcharge)*

### **PAN ROASTED CHICKEN**

Local or Organic Chicken Breast Stuffed with Homemade Chicken Chorizo  
Sweet Potato Mash, Sautéed Cultured Mushrooms & Asparagus, Au Jus  
*(Forty-Two Dollars Fifty)*

### **GRILLED FILLET MIGNON 8oz**

Sweet Potato Fondant, Truffled Artichoke, Roasted Cauliflower Purée,  
Sautéed Brocolini, Seared King Oyster Mushroom, Port Wine Jus  
*(Sixty-Four Dollars Ninety-Five)*  
*(Nineteen Dollars Ninety-Five MAP or Dine Around Surcharge)*

### **RIB EYE STEAK 12oz**

Char Grilled topped with Cambozola Cheese, Smoked Bacon Onion Marmalade,  
Scalloped Potato Pave, Wilted Arugula Salad with Cherry Tomatoes & Parmesan Shavings  
*(Sixty-Two Dollars Seventy-Five)*  
*(Seventeen Dollars Seventy-Five MAP or Dine Around Surcharge)*

Catch of the Day, Salmon, Fillet Mignon and Rib Eye Steak available for plain grilled  
served with Potato of the Day and Fresh Market Vegetables

# VEGAN A LA CARTE

## APPETIZERS

### QUINOA SALAD

Stuffed in an Avocado Wheel, served with Grilled Asparagus, Tomatoes Confit, Kalamata Olives, Arugula, Sun Dried Tomato Pesto, & Balsamic Glaze  
*(Twenty-Four Dollars Ninety-Five)*

### KALE & ONION TACOS

Chickpea Flour Battered Local Kale & Onions, Spiced Roasted Butternut Squash, Guacamole & Pickled Onions  
*(Appetizer Twenty-Two Dollars Ninety-Five | Main Course Thirty-Six Dollars Ninety-Five)*

## ENTRÉES

### VEGAN WELLINGTON *(sf/nf)*

Pumpkin, Quinoa, Beyond Meat & Mushroom Duxelles in Filo Pastry, served with Red Pepper Coulis, Roasted New Potatoes & Fresh Vegetables  
*(Thirty-Seven Dollars Fifty)*

### VEGAN SPAGHETTI & MEATBALLS *(gf/sf/nf)*

Carrot Falafels set over Zucchini Spaghetti Sautéed with Cherry Tomatoes, Garlic, Organic Extra Virgin Olive Oil & Crushed Red Pepper topped with Tomato Chutney  
*(Thirty-Two Dollars)*

## DESSERTS

### VEGAN CHOCOLATE TART *(gf/sf)*

Topped with Fresh Berries & Mango Sorbet  
*(Nineteen Dollars Fifty)*

### VEGAN RASPBERRY GATEAU *(sf/nf)*

with Fresh Berries  
*(Seventeen Dollars Fifty)*

**NF** Nut Free | **SF** Soy Free | **GF** Gluten Free

# DESSERTS

## VEGAN TART | \$19.50

Chocolate Coconut Ganache, Maple Pecan Tart Shell, Passion Fruit Sorbet

## LEMON NAPOLEON | \$16.50

Layered Puff Pastry, Lemon Curd, Fresh Raspberries

## DECADENT MOLTEN CHOCOLATE | \$17.50

Soft Center Chocolate Cake, Gosling's Rum and Raisin Ice Cream

## WARMED STICKY TOFFEE PUDDING | \$16.50

Butterscotch Sauce, Fresh Berries

## FOURWAYS ICE CREAM AND SORBET | \$13.00

Ask Your Wait Staff for the Selections

## TRADITIONAL FOURWAYS SOUFFLÉ | \$17.50

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

## CRÊPES SUZETTE | \$38.50

A French Classic Dessert Prepared Tableside for Two

1 person - \$24.50 | 2 people - \$34.75

## SELECTION OF ARTISAN CHEESES

Selection of 3 - \$21.50 | Selection of 5 - \$25.75

Accoutrements, Baguette & Crackers

## DESSERT WINES (by the glass)

Carmes de Rieussec | \$27.50

Muscat de Beaumes de Venise, Perrin & Fils | \$21.50

## VINTAGE PORTS (by the glass)

Graham's Six Grapes | \$16.50

Graham's 10 Years Tawny | \$21.50

Graham's 20 Years Tawny | \$28.95

