

Main Dining Room: \$75
Private Dining Room: \$85

Appetizer

Fish CHOWDER Bites

Gosling's black rum aioli

Kale Salad ✓

Goat cheese, root chips, pickled vegetables, creamy Bermuda onion dressing

Cage Free DEVEILED EGGS ✓

Rooster hot sauce, pickled mustard seeds

Yep, CHICKEN & WAFFLES

Lemongrass, ginger garlic honey, pickled radish, carrots

Entrée

STEAK Frites

Striploin, sherry pepper béarnaise, red wine jus

Challenger's Bank CATCH

Local fish, black beans, shiitake, kimchi bok choy, apple, red pepper jam, miso broth

BBQ Butternut Squash Bowl ①

Onion miso broth, wakame, udon noodle, pumpkin seeds, tofu chayote salad

Jerk CHICKEN

Rice and peas, Railway Trail spiced leave, green tomato chutney, Bermuda onions

Dessert

Island Carrot Cake

Lemon curd ice cream, raisins, cashew brittle

Hamilton Princess Cheesecake

Fennel Pollen, strawberry compote, Cross Bay honey

Tropical FRUIT

Daily sorbet

17% gratuity will be added to the menu price listed

If you have any allergies or specific diet, please ask your waiter for guidance*

Main Dining Room: \$85
Private Dining Room: \$95

Appetizer

Coconut & CARROT Soup

Lemongrass, crunchy mix

Crispy Buttermilk CAULIFLOWER ✓

BBQ sauce, sesame mayo

Cage Free DEVEILED EGGS ✓

Rooster sauce, pickled mustard seeds

Kale Salad ✓

Goat cheese, root chips, pickled vegetables, creamy Bermuda onion dressing

Entrée

Lobster and Shrimp TAGLIATELLE

XO, squid ink pasta, smoked shellfish butter, ackee, tomato sauce

Crispy SINKY BAY Snapper

*Nori and wasabi wrapped snapper, iceberg lettuce
warm coconut potato salad, run down*

Challenger's Bank CATCH

Local fish, black beans, shiitake, kimchi bok choy, apple, red pepper jam, miso broth

Jerk CHICKEN

Rice and peas, Railway Trail spiced leave, green tomato chutney, Bermuda onions

Dessert

Island Carrot Cake

Lemon curd ice cream, raisins, cashew brittle

Hamilton Princess Cheesecake

Fennel Pollen, strawberry compote, Cross Bay honey

Tropical FRUIT

Daily sorbet

17% gratuity will be added to the menu price listed

If you have any allergies or specific diet, please ask your waiter for guidance*

Main Dining Room: \$95
Private Dining Room: \$105

Appetizer

Coconut & CARROT Soup

Lemongrass, crunchy mix

Kale Salad

Goat cheese, root chips, pickled vegetables, creamy Bermuda onion dressing

Off The Dock Tuna TARTARE

*Quail egg, shallot, yuzu jalapeño relish, brioche croutons,
potato chips, soy sesame dressing*

Tomato BURRATA Salad

Preserved tomato, cucumber, basil, pistachio

Entrée

STEAK Frites

Striploin, sherry pepper béarnaise, red wine jus

Challenger's Bank CATCH

Local fish, black beans, shiitake, kimchi bok choy, apple, red pepper jam, miso broth

BBQ Butternut Squash Bowl

Onion miso broth, wakame, udon noodle, pumpkin seeds, tofu chayote salad

Seafood BERMUDA Triangle

Catch of the day, octopus, shrimp, jambalaya rice, grilled greens, spice leaf aioli

Dessert

Island Carrot Cake

Lemon curd ice cream, raisins, cashew brittle

Hamilton Princess Cheesecake

Fennel Pollen, strawberry compote, Cross Bay honey

Tropical FRUIT

Daily sorbet