

# INTREPID

STEAK | SEAFOOD | RAW BAR

## Happy New Year 2023

### FIVE COURSE DINNER MENU

\$175 PER PERSON

Additional \$95 to include wine pairing with dinner

#### Amuse-Bouche (GF)

Grilled Watermelon, Marinated Lump Crab, Broken Vinaigrette

### FIRST COURSE

CHOICE OF

#### Bermuda French Onion Soup

Bermuda Onions, Aged Swiss, Garlic Seasoned Crouton

#### Organic Greens Salad (V) (GF)

Green Goddess Dressing, Bermuda Carrots, Shaved Shallots, Baby Tomatoes, Feta

#### Wedge Salad (V) (GF)

Blue Cheese, Crispy Bacon, Baby Tomatoes

### SECOND COURSE

CHOICE OF

#### Veg Nori Roll (VG)

Pickled Plum, Shoyu Caviar, Herb Oil

#### Salmon Croquette

Citrus Remoulade

#### Pork Belly

Black Seal Rum Glaze

### THIRD COURSE

CHOICE OF

#### Surf and Turf (GF)

Bone-In Filet, Spiny Bermuda Lobster Tail, Hollandaise Foam

#### Kansas City Strip (GF)

Sauce of your choice

Sauces: Béarnaise (GF), Peppercorn Cream (GF), Bordelaise (GF), Chimichurri (GF), Lemon Caper (GF), Maître D'hôtel Butter (GF)

#### Catch of the Day (GF)

Lemon Beurre Blanc Sauce

#### Guinea Chick Boil (GF)

Roasted Potatoes, Baby Tomatoes, Pearl Onions, Cognac

#### Eggplant Tournedos

Marinated Eggplant, Charred Kale, Cous Cous, Baby Tomatoes, Grilled Tofu

*\*Entrees come with Garlic Mash and Sautéed Haricot Verts (except eggplant)*

### FINAL COURSE

CHOICE OF

#### Chocolate Rum Cake (V)

Dark Chocolate Cake, Rum White Chocolate Ganache, Vanilla Buttercream

#### Poached Pear Bourdaloue (V)

Vanilla Calvados Custard Sauce, Toasted Almonds

(GF) - Gluten Free | (VG) - Vegan | (V) - Vegetarian

17% gratuities will be added to the menu price listed.

If you have any intolerance or specific diet, please ask your waiter for guidance.  
Consumption of raw or under-cooked meats can present a potential health risk.