

B I T E S

Freshly prepared Bruschetta, Tomato, Mozzarella, Basil \$11.50
With Extra Virgin Olive Oil

Quesadilla, Swiss Cheese, Chicken, Roasted Pepper \$12.75
With Spicy Sauce

Bowl of Nachos \$18.00
With Fresh Guacamole

Golden Fried Calamari \$24.00
With Thai Chili Aioli

Coconut Breaded Shrimps \$14.75
With Sweet Chili Sauce

Chicken Skewers in Parmesan Cheese \$12.25
With Peanut Sauce

Vegetarian Spring Roll \$11.75
With Sweet Chili Sauce

Charcuterie Platter for Two People \$44.00
Assorted Kind of Cured Meat, served with French Baguette, Pate, Cheese, Fig Jam and Special Jam



A P P E T I Z E R S

Homemade Foie Gras with Sauternes Wine \$32.00
With Brioche and fig marmalade

Pan Seared Scallop \$26.00
With cauliflower and green pea puree

Gilled Jumbo Shrimp on a Risotto \$25.00

Mahi-Mahi Gougeonette \$22.00
With Aioli Sauce

Parma Ham Bruschetta \$14.00
Ciabatta bread, scented pesto

Hand-made Fresh Fettuccine, Carbonara Style \$20.00

Gnocchi al Pesto \$20.00
Parmesan Shavings



S A L A D S

Niçoise Salad

Grilled Bermuda Tuna, Seasonal Greens with Tomato, Cucumber, Radish, Scallions, Celery, Basil, Fresh garlic, Olives, Roasted Pepper Confit, Egg and Olive Oil Dressing **\$30.00**

Baby Spinach Salad

Served with Grilled Marinated Chicken Breast, Baby Spinach Leaves, Crispy Bacon, Egg and Mushroom Tossed with Balsamic Vinaigrette, Garnished with a Gratinated Goat Cheese Crouton **\$19.75**

Caesar Salad

Crisp Romaine Heart Tossed in our Unique Dressing **\$14.50**
With Grilled Chicken **\$20.00** or with Garlic & Lemon Sautéed Jumbo Shrimp **\$28.75**

Beau Rivage Salad

Mix Baby Mesclun, Served with Avocado, Cranberries, Peppers, Carrots, Lemon Dressing **\$14.00**
With Grilled Marinated Chicken **\$20.00**, with Shrimp **\$28.75**

Californian Chef Salad

Tomato grape, red onion, avocado, hardboiled egg, Shredded lettuce, red cabbage all tossed in a Balsamic dressing **\$14.50**
With Grilled Marinated Chicken **\$20.00**, with Shrimp **\$28.75**



S O U P

Lobster Bisque \$13.00

Spicy Red Bean Soup \$12.00

Bermuda Fish Chowder \$12.75

Served with Black Rum & Sherry Peppers

Ask for our daily prepared soup \$12.00



MAIN COURSE

Our Meat and Poultry

Full Rack of American BBQ Ribs or French Style
Dijon Mustard, Garlic Breadcrumbs & Fresh Herbs **\$38.00**

16 oz Dry Aged T Bone Steak on the Grill
With Garlic Butter **\$62.00**

12 oz Beef Tenderloin
Grilled or Pan Seared **\$54.75**

Roasted Lamb Chops
(Three pieces) Provencal Style **\$49.75**

Country Style Pork Chop
Apple Sauce **\$42.75**

Surf and Turf, 8 oz New York Strip Loin
Topped with Garlic Butter,
And **Tiger Shrimp** (three pieces) Grilled to Perfection **\$52.75**

Chicken Piccata
In a Golden Parmesan Cheese Crust **\$37.75**

Our Famous Beef Wellington
With Truffle Sauce **\$45.75**

Our Beef is Certified American Angus



MAIN COURSE

From The Sea

Breaded Red Snapper

With Light Breadcrumbs, Tartar Sauce and Guacamole **\$39.75**

Oregon Sweet Potato Raviolis

Served with a Parmesan Cream, Grilled Jumbo Shrimp (three pieces) **\$41.75**

Grilled Tiger Shrimp

(Four pieces) with Lemon Sauce **\$44.75**

Cajun Atlantic Salmon

On a Bed of Quinoa, Orange Segments **\$39.75**

Tiger Shrimp, New Zealand Mussels & Scallops

In a Light Pesto Sauce **\$45.75**

Fresh Catch of the Day

Grilled or Pan Seared **\$39.00**

Main Lobster Risotto \$41.00



All our main dishes can be served with the following complimentary side:

(Any additional side order is \$7.50)

Mash Potato

Sweet Potato Fries

Steamed Rice

Risotto

Homemade Pasta

Fries

Green Salad

Crispy Mix Vegetables

*All the dishes can be shared \$8.00 for split dishes
Both dishes will be served with a complete garnish*

A 17% gratuity will be added to your bill