

## Starters

**Butternut Squash Agnolotti \$28 (V)**

parmesan foam, brown butter soil, madeira sauce

**Bibb Lettuce Salad \$16 (V)**

baby beets, avocado, almonds, honey-mustard dressing

**Mandarin Duck Pate \$24 (V)**

foie gras, grilled sourdough, orange relish

**Bermuda Tuna Tartar \$21 (GF)**

avocado and orange, ginger dressing, prawn crisps

**Deconstructed Tomato and Burrata Bruschetta \$21 (V)**

olive tapenade, campari tomatoes, basil, sicilian cold pressed olive oil

**Bermuda Fish Chowder \$12**

outerbridge's sherry pepper vinegar & black seal rum

## Mains

**Pan Roasted Scallop & Shrimp \$44 (GF)**

smoked pancetta jam, lemon-rosemary risotto, langoustine sauce

**South Shore Seafood Cioppino \$48 (GF)**

shrimp, wahoo, mussels, salmon, lobster white wine broth

**Cappelli D Angelo \$32**

angel hair linguine, clams, shrimp, chili, parsley, broccolini

**Duo of Prime Beef \$48 (GF)**

24-hour braised beef cheek, prime striploin  
potato puree, caramelized onion and ale puree, truffle sauce

**Truffled Cauliflower Cheese Gnocchi \$28 (V)**

parsley pesto, roasted cauliflower, toasted hazelnuts