

The Rosemary

DINNER

SOUPS

6 | 8
SOUP DU JOUR

6 | 8
BERMUDA FISH CHOWDER
Locally-Sourced Whitefish, Tomato Base, Black Rum & Sherry Pepper Sauce.

SALADS

6 | 9
HOUSE SALAD
*Mixed Greens, Tomatoes, Cucumbers, Bermuda Red Onions, Carrots, Celery & Grated Parmesan Cheese.
Choice of Dressing.*

7 | 10
CAESAR SALAD
Romaine, Shredded Reggiano Cheese, Croutons & Homemade Caesar Dressing.

20
SPINACH SALAD
*Fresh Spinach, Smoked Bacon, Baked Portobello Mushrooms, Bermuda Red Onions, Crumbled Feta Cheese, Lime Olive Oil & Balsamic Vinegar.
Choice of Grilled Shrimp or Steak.*

9
SAUTÉED ASPARAGUS SALAD
*Fresh Asparagus, Mixed Greens, Smoked Bacon, Walnuts, Goat Cheese & Sweet Red Peppers.
Choice of Dressing.*

10
THE ROSEMARY WEDGE SALAD
Petite Iceberg Wedge, Pecan Smoked Bacon, Gorgonzola Cheese, Tomatoes, Radishes & Creamy Blue Cheese Dressing.

20
THE ROSEMARY ROASTED SALAD
*Romaine, Arugula, Roasted Peppers, Tomatoes, Asparagus & Shaved Parmesan Cheese.
Choice of Dressing & Roasted Chicken, Shrimp or Beef Tenderloin.*

APPETIZERS

10
ESCARGOT
Oven-Baked Escargot finished with Chardonnay Garlic Butter. Served with crispy, homemade Crostini & a Lemon Wedge.

10
SALMON FLATBREAD
Smoked Salmon topped with fresh, handmade Guacamole, Arugula & Roasted Sweet Peppers. Served on a seasonal Flatbread.

12.95
BERMUDA FISH CAKES
Fresh Local Whitefish baked with Bermuda Red Onions, Celery, Carrots, Potatoes, Saffron & Island Spices. Drizzled in a Bermuda Pepper Sauce.

11
CALAMARI
Lightly floured & fried Calamari finished with Tomatillo & House Jalapeño Salsa.

11
THE SAN MARCOS
House-Smoked Pork, Pulled & Stacked on Corn Tortillas with Refried Beans, Pico De Gallo & Avocado.

11
TUNA TARTAR
Yellowfin Tuna mixed with crisp seasonal Vegetables & Herbs. Topped with sliced Avocado.

10
DYNAMITE SHRIMP
Wasabi-battered & fried Gulf Shrimp served with a sweet Chili-Lime Dipping Sauce.

10
PACIFIC CEVICHE
Classic Peruvian Corvina with Garlic, Cilantro, White Corn, Bermuda Red Onions, Sweet Potatoes & a Citrus Juice Mélange.

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ENTRÉES

22

SOUTH AFRICAN PIRI-PIRI CHICKEN

*Fire-grilled, boneless Chicken Breast infused in a Portuguese Chili, Garlic, Lemon & Spice Marinade.
Served with Israeli Couscous & seasonal Vegetables.*

32

CÔTE D'AGNEAU

*Four imported, fire-grilled Lamb Chops marinated in Rosemary & served aside creamy Risotto & seasonal Vegetables.
Finished with a twin Roasted Pepper Coulis & Truffle-Balsamic Reduction.*

31

CANARD L'ORANGE

*Thyme-roasted, Canadian half Mallard placed atop a bed of Mashed Potatoes & drizzled in an Orange Curacao Demi-Glace.
Served with seasonal Vegetables.*

26

THE NORTH ATLANTIC

*Pan-seared, Wild Salmon Fillet nestled on twin Lobster Ravioli & topped with a creamy, Orange Velouté Sauce.
Served with seasonal Vegetables.*

Market Price

KANAZAWA GROUPE

*Pan-roasted, Miso-Glazed Grouper Fillet finished with a tangy Chili-Lime Gastrique.
Served with creamy Risotto & seasonal Vegetables.*

21

PORK OSSO BUCCO

*Slow-braised Pork drizzled in a Porcini-Pinot Noir Demi-Glace.
Served with grilled Asparagus & Roasted-Shallot Mashed Potatoes.*

Market Price

SEA SCALLOPS

Pan-seared Sea Scallops placed atop a bed of rich Shrimp Risotto & finished with a Garlic-Key Lime Beurre Blanc.

33

CENTER-CUT BEEF TENDERLOIN

*Pan-seared, Center-Cut Beef Tenderloin topped with Béarnaise and a Truffle-Essence Demi-Glace.
Served aside grilled Asparagus & Roasted-Shallot Mashed Potatoes.*

19

MEATLOAF

*Our signature Meatloaf topped with Rosemary Gravy.
Served with grilled Asparagus, Roasted-Shallot Mashed Potatoes and crispy Onions.*

19

SLICED BRISKET

*Hand-Rubbed, House-Smoked Sliced Brisket served with Blue Cheese Coleslaw,
Patty's Cheese Grits & George's Interesting Sauce.*

Add Pulled Pork or Baby Back Ribs | 7

Market Price

GROUPE FILLET YOUR WAY

*Fresh Grouper Fillet cooked Grilled, Baked or Blackened.
Served with Shrimp Risotto & grilled Asparagus.*

19

VEGETARIAN RISOTTO

*Sautéed, seasonal Vegetables & Asparagus mixed with creamy Risotto, made from Roasted Peppers,
Bermuda Red Onions, Mushrooms, Carrots, Parmesan Cheese & White Truffle Oil.*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.