
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.

10
SAUTÉED SALAD
Chilled Baby Greens & Romaine Lettuce, Sautéed Roasted Peppers, Smoked Bacon, Tomatoes, Goat Cheese, Walnuts & Balsamic Vinaigrette.

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

10
THE CHILLED & GRILLED MEDITERRANEAN SALAD
Marinated & Grilled Romaine Hearts, Kalamata Olives, Tomatoes, Red Onions, Pepperoncini Peppers, Feta Cheese, Cremini Mushrooms & Oregano Vinaigrette.

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
POT-AU-FEU DE CREVETTES
A Trio of Pepper-Seared Shrimp served in a Rich Broth with Zucchini Noodles.

10
SALTIMBOCCA OF SCALLOP
Sage-Dusted & Seared Diver Harvested Scallop wrapped with Smoked Bacon, then broiled, served on a bed of Creamy Risotto & drizzled with a Port-Wine Reduction

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ENTRÉES

22

BLACK & BLUE CHICKEN & PASTA

Spice-Rubbed Seared Chicken Breast, Roasted Peppers, Caramelized Onions, Mushrooms & Asparagus tossed with Bow Tie Pasta in a Spicy Gorgonzola Cream Sauce.

32

CÔTE D'AGNEAU

Three imported, double-cut Lamb Chops rubbed with Sage, then grilled & finished with a Winter Berry Gastrique. Served with Creamy Risotto & Seasonal Vegetables.

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

SALMON FINOCCHIO

Pan-seared, Wild Salmon Filet topped with Fresh Fennel, Shallot & Sambuca Butter Cream. Served with Creamy Risotto & Seasonal Vegetables.

Market Price

MEROU PISTACHE

Gulf Grouper Filet encrusted with Pistachios, then broiled & finished with a Citrus-Chardonnay Beurre Blanc. 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

LINE-CAUGHT LOCAL CATCH

Please ask your server about today's offering. Available Grilled, Baked or Blackened. Served with Shrimp Risotto & Seasonal Vegetables

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.

36

ARANSAS PASS FRUITS DE MER

Lump Crab, Shrimp & Lobster with Jalapeños & Cilantro, then rolled in Corn Tortillas, broiled with Pepper Jack Cheese, Brie, & finished with Salsa Verde & Pico De Gallo. Served with Creamy Risotto & Seasonal Vegetables.