



Rosemary & Thyme



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 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, Smoked Bacon, Pecans, 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.*

23
THE LAMB CHOP GREEK SALAD

Mixed Greens & Romaine tossed with Feta Cheese, Artichokes, Roasted Peppers, Pepperoncini Peppers, Asparagus, Onions, Kalamata Olives, Two Grilled Lamb Chops & an Oregano Vinaigrette.

APPETIZERS

10
ESCARGOT

Oven-Baked Escargots 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.

13
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.

14
SALTIMBOCCA OF SCALLOP

*Single Sage-Dusted & Seared Scallop wrapped with Smoked Bacon, then broiled,
served on a bed of Creamy Risotto & drizzled with a Port-Wine Reduction.*





Rosemary & Thyme



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.

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.

32

CÔTE D'AGNEAU

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

36

NEW YORK STRIP

12 oz Prime-Cut, Fire-Grilled New York Strip Steak, dusted in Cajun Spices & topped with an imported Gorgonzola Cheese Cream Sauce. Served with Creamy Risotto & Seasonal Vegetables.

Market Price

ENTRECÔTE AU POIVRE

Bone-In 16 oz Steak Fillet studded with Cracked Peppercorns & covered in a Cognac Sauce with a Splash of Cream. Served with Creamy Risotto & Seasonal Vegetables.

Market Price

PRIME RIBEYE

Bone-In 20 oz Prime Ribeye Steak finished with a Veal Demi-Glace. Served with Creamy Risotto & Seasonal Vegetables.

33

CENTER-CUT BEEF TENDERLOIN

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

26

TOMAHAWK PORK CHOP

Bone-In 12 oz Center-Cut, French-Imported Tomahawk Pork Chop cooked to perfection, then topped with a Balsamic Fig Reduction. Served with Seasonal Vegetables & Sweet Potatoes with Cinnamon Butter and Orange Zest.

21

PORK OSSO BUCCO

Slow-Braised Pork drizzled in a Porcini-Pinot Noir Demi-Glace. Served with 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

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.

