

# ISLAND BRASSERIE

ROSEWOOD BERMUDA



## OUR COMMITMENT TO SUSTAINABILITY

*We collaborate with numerous small local farmers, vendors, and fishermen. As a result, our menu frequently changes.*

*Our menus have a selection of alternatives to satisfy a number of special diets including Gluten-Free, Dairy-Free, Vegetarian, and Vegan.*

## STARTERS

### **Wagyu Beef Tartare | \$42**

Egg Yolk, Tomato Sauce, Capers, Black Lime Vinaigrette, Grilled Brioche

### **Tuna Tartare | \$29**

Local Yellow Fin Tuna, Avocado, Red Pepper, Sesame Ginger, Rice Puffs

### **Oysters Aguachile | \$46**

Half Dozen Oysters, Radish, Cucumber, Burnt Onion Oil, Micro Cilantro

### **Jumbo Shrimp Cocktail | \$32**

Gin Infused Cocktail Sauce, Dill Cream, Lemon

### **Jumbo Lump Crabcake | \$32**

Cajun Lobster Sauce, Shaved Fennel and Frisée Salad

### **Oysters Rockefeller | \$34**

Cream of Spinach, Nduja, Breadcrumbs

### **Bone Marrow | \$29**

Braised Oxtail, Green Apple, Pickled Mustard Seeds, Chives, Crostini

## SALADS

### **Wedge Salad | \$26**

Iceberg Lettuce, Bacon, Tomato, Red Onion, Chives, Old Bay Buttermilk Dressing  
Blue Cheese

### **Roasted Baby Beets | \$29**

Kohlrabi Puree, Sheep Yogurt, Ice Wine Vinaigrette, Prosciutto, Local Greens  
Goat Cheese

### **Baby Gem Salad | \$29**

Spiced Crème Fraiche, Black Truffle Vinaigrette, Pecorino Romano  
Heirloom Tomato, Potato Crunch

## SOUP

### **Bermuda Onion Soup | \$17**

Caramelized Soubise, Crispy Onions  
Gruyere Crisp, Charred Shallot

### **Bermuda Fish Chowder | \$17**

Goslings Black Seal Rum, Peppers

*Prices Are Subject To 17% Gratuity*

# ENTRÉES

## Lamb Loin | \$68

Heirloom Potato, Spring Onion Puree, Seasonal Vegetables, Saffron Cous Cous, Lamb Jus

## Ora King Salmon | \$64

Charred Corn Succotash, Wild Mushroom, Jalapeno Coulis

## Beef Wellington | \$72

Puff Pastry, Wild Mushroom, Spinach Crepe, Parsnip Puree, Red Wine Jus

## Vegetable Wellington | \$54

Puff Pastry, Braised Leek, Gorgonzola Cheese, Mushroom Duxelles, Spinach Crepe, Parsnip Puree

## Grilled Pork Chop | \$58

Apple Mayo, Mostarda, Arugula and Fennel Slaw, Apple Cider Vinaigrette

## Steak Frites | \$58

Calabrian Chili Chimichurri, Pommes Frites

## Roasted Half Chicken | \$68

Black Truffle Shavings, Yukon Gold Potato Purée, Truffle Jus

## Spring Potato Gnocchi | \$44

Peas, Baby Zucchini, Pesto, Parmesan Reggiano

## THE BUTCHERS BLOCK

6oz Petite Filet | \$58

8oz Beef Filet | \$68

12oz NY Strip | \$80

12oz Dry Aged NY Strip | \$84

16oz Ribeye Steak | \$86

7oz Ribeye Cap "Butchers Butter" | \$95

22oz "Cowboy" Dry Aged Ribeye | \$145

### TOMAHAWK FOR TWO

40oz Prime Ribeye | \$260

### AUSTRALIAN AND USA WAGYU BEEF

6oz Filet Beef | American | MBS 8-9 | \$85

10oz New York Strip | Australian | MBS 8-9 | \$115

12oz Ribeye | Australian | MBS 8-9 | \$135

## FROM THE SEA

Catch of the Day | MP

Local Yellowfin Tuna Loin | \$48

Local Wahoo Steak | \$52

Ora King Salmon | \$56

## CUT ADDITIONS

Jumbo Prawns | \$20

Crab Oscar Style | \$24

Grilled Lobster Tail | \$36

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## ACCOMPANIMENTS | \$10

Black Truffle Butter  
Bone Marrow Crust  
Blue Cheese and Crispy Onions

## SAUCES | \$5

Calabrian Chimichurri  
Sherry Peppercorn  
Bearnaise  
Creamy Horseradish  
Lemon Butter

## SIDES | \$18

### Cream of Spinach

Crispy Onions, Feta

### Charred Broccolini

Choron Sauce, Toasted Hazelnuts

### Cavatappi Truffle Mac and Cheese

Gruyere Cheese, Brioche Crumbs

### Asparagus

Parmesan Cream, Puffed Quinoa, Pine Nuts

### Yukon Gold Potato Puree

Roasted Garlic, Horseradish Chive Butter

### Wild Mushrooms

Confit Garlic, Basil

### Truffle Fries

Parmigiano Reggiano, Herbs

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