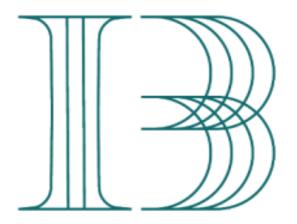
# ISLAND BRASSERIE

# 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

# **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

# **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