

Royston's

Appetizers

The Reefs' House Salad

Julienne Belgian Endive, Spring Lettuce, Romaine Lettuce, Tomatoes, Shredded Carrot, Cucumber, Balsamic Vinaigrette

Chopped Salad with Smoked Duck Breast

Chopped Lettuce, Crushed Walnuts, Granny Smith Apples, Tomatoes Confit, Bermudian Onions, Orange and Sundried Cherry Dressing

Iceberg Cup

Shredded Lettuce with Spinach, Crumbled Blue Cheese, Apple Wood Smoked Bacon, Georgian Candied Pecans, White Balsamic Dressing

Pan Seared Spicy Rare Tuna and Duck Foie Gras

Mixed Berry Chutney, Sweet Soy Yuzu Vinaigrette

Duo of Seared Sea Scallops and Crab Cake

Cucumber, Orange and Mint Slaw, Green Pea Purée

Classic Bermuda Fish Chowder

Outerbridge's Sherry Peppers, Gosling's Black Seal Rum

Royston's

Entrées

16 oz Australian Braised Lamb Shank

Caramelized Root vegetables in natural Jus
Blue Cheese Risotto

Chicken Breast and a Shitake Filling

Herbed Roasted Fingerling Potatoes
Seasonal Vegetables
Sage Natural Jus

Beef Wellington

Filet Mignon, Mushroom Duxelle Wrapped in Puff Pastry
Herbed Roasted Fingerling Potatoes
Madeira Mushroom Sauce

Veal Tenderloin Medallions

Yukon Gold Whipped Potatoes
Spinach Coulis with Pesto

Orange Marinated Pesto Grilled Swordfish Steak

Chunky Tomato Fondue
Selection of Vegetables

Grilled Vegetable Napoleon

Buffalo Mozzarella, Basil Spinach Coulis
Finger Potatoes

Fresh Catch of the Day from The Atlantic Ocean

Chef's Selection of Vegetables