



NEW YORK

The St. Regis Bermuda Resort
34 Coot Pond St. George's
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RAW & CHILLED

TUNA TARTARE
avocado, soy-lime dressing. 29

JUMBO SHRIMP COCKTAIL
cocktail sauce. 32

SELECTION OF EAST COAST OYSTERS

chilled oysters (6) served with mignonette & cocktail sauce

BEAUSOLEIL ~ New Brunswick

BLUEPOINT ~ Long Island

1/2 doz (6) . . .30 dozen (12) . . .58

APPETIZERS & SALADS

CRAB CAKE
aioli, radish salad. 26

BURRATA
grapes, verjus brown butter vinaigrette, charred toast 28

ROASTED BEETS
endive, gorgonzola, candied walnuts. 22

WEDGE
blue cheese, bacon lardon, bread crumb. 22

CHOPPED VEGETABLE SALAD
feta, oregano-mustard vinaigrette. 21

CAESAR
parmesan, toasted bread crumbs 21

LOBSTER COBB SALAD
avocado, cheddar, pancetta. 39

STEAK CUTS

OUR BEEF IS USDA PRIME OR 100% NATURALLY RAISED BLACK ANGUS

Table with 6 columns: CUT, WEIGHT, PRICE, CUT, WEIGHT, PRICE. Lists various steak cuts like NY STRIP, KANSAS CITY, COWBOY, SKIRT STEAK, PORTERHOUSE, FILET MIGNON, and HANGER with their respective weights and prices.

SAUCES / 4 each

Red Wine ~ Béarnaise ~ Peppercorn
Horseradish ~ Chimichurri ~ Steak

SURF OPTIONS / top any steak

Grilled Lobster +MP ~ Grilled Shrimp / +26

MAIN COURSES

Table listing main courses such as SAUTÉED DOVER SOLE, GRILLED BRANZINO, GRILLED TUNA, LOCAL SNAPPER, BRAISED SHORT RIBS, RACK OF LAMB, and ROASTED CHICKEN with their prices.

SIDES

Table listing sides including GRILLED ASPARAGUS, ROASTED WILD MUSHROOMS, VIDALIA ONION RINGS, SAUTÉED BRUSSEL SPROUTS, CREAMED SPINACH, SAUTÉED GREEN BEANS, MASHED POTATOES, and FRENCH FRIES.

If you have a food allergy, please speak to the chef, manager, or server
consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
All prices are in US dollars. A 17% service charge is added to the final check.