

Appetizers

Soares Smoky Chorizo Choripán 19

Argentinian inspired street food on grilled bread with salsa criolla and chimichurri

Crisp Calamari 20.⁷⁵

Succulent rings tossed in spiced flour & fried, sweet chili and tzatziki sauces.
Great to share!

Guacamole for Two 29.⁷⁵

Made to order, with fresh avocados, diced tomatoes, cilantro, jalapeno, crisp tortillas (V)

Pickled Nachos 17.⁶⁰

Corn tortilla chips with a pepper jack-
parmesan-cheddar cheese sauce, tomato
& onion salsa and sliced jalapenos (V)

Pizza Sticks 16.²⁵

Topped with smoked mozzarella,
marinara sauce, Parmesan and garlic
herb olive oil (V)

Cast Iron Tiger Shrimp 21.⁷⁵

Sizzling in olive oil with chilli, garlic
and parsley, baguette toast

Crispy Dry Pork Ribs 20.²⁵

Braised pork ribs, finished crisp,
peanuts, scallions, & hoisin soy sauce
drizzle

Avocado Egg Rolls 19.⁵⁰

Avocado, sundried tomato, onion &
cilantro fried in a crisp wrapper served
with a soy-cashew dipping sauce (V)

Korean Fried Cauliflower 19

Crisp fried florets in sesame coconut
batter, spicy gochujang sauce for
dipping (V)

Soups & Salads

Bermuda Fish Chowder 13.²⁵

Served with a crunchy bread stick

Soup of the Day 11.⁵⁰

Caesar Salad 15.⁹⁵

Romaine lettuce, classic Caesar dressing,
fresh grated parmesan, crisp Italian
croutons, lemon (V)

Spinach Salad 16.⁹⁵

Toasted pumpkin seeds, chopped apple,
dried cranberries, boiled egg, crumbled
feta cheese, sherry wine vinaigrette (V)

Brick Oven Flatbreads

BBQ Chicken 27.⁷⁵

Pulled chicken, house BBQ sauce, diced
pimentos, scallions, smoked mozzarella

Hogs & Kisses 25.⁷⁵

Pork sausage, chorizo, bacon, apple,
gorgonzola, sour cream, arugula
walnuts, light drizzle honey

Wah... Who?? 26.⁹⁵

Pesto base, wahoo, sundried tomatoes,
red onions, mozzarella cheese

Papa's Pie 26.⁷⁵

Soares local spicy smoky chorizo,
'Nduja sauce, spiced ground beef,
caramelized onions, cherry tomatoes,
broccoli tips, goat's cheese, chili yogurt

The Veracious Vegan 26.⁵⁰

Sweetcorn-almond pesto base, garlic
kale, roast butternut squash, crispy
chickpeas, sticky walnuts

Fish & Seafood

Sautéed Shrimp & Scallops

“Veracruz” 36

Tossed with tomatoes, white wine, capers, green olives, oregano and a hint of chili, over steamed rice

Pan Roasted Rockfish 42.⁹⁵

Sautéed sweetcorn, chorizo-potatoes, cilantro/lime butter, chili broccoli

Togarashi Spiced Salmon Bowl 33.⁹⁵

Salad of Soba noodles, sesame seeds and kimchi/bok-choy ‘slaw, lime

Fire Grilled Wahoo 40.²⁵

On chickpea and roasted pepper cazuela finished with chimichurri

Bowls

Seafood Mariniere 35

Shrimp, scallops, mussels, calamari with white wine, shallots, garlic & cream, Rouille, toasted baguette

Bow Tie Chicken Pasta 28.⁹⁵

Bermuda’s most popular dish!

Char grilled chicken, tomato, broccoli and roasted red pepper, farfalle pasta, white wine parmesan cream sauce

Kung Pao Chicken 31.²⁵

Sweet Cantonese sauce, canton noodles, roasted cashews, carrots, and peppers

Super Food Bowl 25.²⁵

Roasted beets, blackberries, spiced chickpeas, carrots, Bermuda farm leaves, almonds, quinoa, broccoli, baked tofu, ginger passionfruit vinaigrette (V)

Add salmon or shrimp \$13.²⁵

Beef & Mushroom Stir Fry 31.⁵⁰

Kobe beef strips, button mushrooms, bell peppers, broccoli, teriyaki sauce, & steamed rice

Steakhouse Corner

As the proud winner of *The American Angus Association’s “Tradition of Excellence”* award, our chefs carefully cut & trim all our beef in house for over 35 years.

“Less than 8% of all USDA Choice and Prime beef qualifies as Certified Angus Beef®”

Rubbed with an exclusive blend of Montreal Steak Spice, served with a port wine jus and sautéed mixed vegetables

choice of: *creamy mac n’ cheese or cheesy scalloped potatoes.*

Succulent Rib Eye 47

14oz. seared, boneless steak, rich, tender, juicy and full-flavored, with generous marbling throughout

Classic New York Strip 45.⁵⁰

12 oz. aged strip loin; premium lean steak is a steakhouse classic, known for its marbling, tenderness and flavor

Filet Mignon 48

8 oz. aged tenderloin. The most tender beef cut. Lean yet succulent and elegant. Melt-in-your-mouth texture, subtle flavor and compact shape

Plates

Jonny’s OMG Chicken 33.⁵⁰

Orange, mustard and garlic simmered chicken breast, sour creamed greens, crispy bacon potato fry

Grilled Lamb Chops 46.⁵⁰

Grilled zucchini, feta, edamame-mole, asparagus, arugula, capers, salsa verde

Vegan Tacos 25

Guacamole, sweetcorn, beans, roast pineapple, banana peppers, vegan cheese, lime (V)