

ONIONS PUB LUNCH

Appetizers

- *Steamed Clams** \$15.99
steamed in natural juices, white wine, garlic, fresh lemon, tomatoes, shallots and fresh basil
- *Calamari** \$13.99
Lightly floured, and deep fried then tossed in garlic butter w/ pepperoncini.
- *Scallops n Bacon** \$18.99
Deep fried bacon wrapped scallops served on wilted spinach and a balsamic reduction drizzle
- *Sesame Tuna** \$17.99
Ahi Tuna lightly coated in sesame seeds, seared in sesame oil. served with wasabi, seaweed salad and pickled ginger
- *Shrimp Cocktail** \$14.99
served chilled w/ our house made tequila lime cilantro cocktail sauce
+ make it a double order \$25.99
- *Wings** \$11.99
8 Chicken wings baked then fried choice of one hot, medium, mild buffalo sauce, garlic parm, teriyaki
- Bruschetta** \$9.99
french bread with garlic butter, topped with fresh mozzarella cheese, caramelized onions over parmesan, tomato garlic and fresh basil drizzled with a sweet balsamic reduction

- Onion Rings** \$8.99
hand cut, beer battered and deep fried to crunchy perfection served w/ a creamy horseradish.
- *Potato Skins** \$9.99
Choice of 3 potato skins w/ cheese, bacon & caramelized onions & pico de gallo
- Mozzarella sticks** \$9.99
Hand breaded Mozzarella sticks. Breaded in a mix of panko and bread crumbs, parmesan cheese and Italian herbs. Served w/ a side of house made sauce.
- *Nachos** \$10.99
corn tortillas, with grated cheddar, queso fresco and house cheese sauce, bacon, black olives, jalapenos, topped with pico and roasted butternut squash, black bean, corn, red onion, pepper, tomato and cilantro salsa
- Fried Portabella mushrooms** \$9.99
Panko coated fried Portabella mushroom "tenders" w/ a side of spicy aioli
- Fried Pickles** \$9.99
Cajun breaded sliced dill pickles, fried and served w/ a house made remoulade

Soups

- Bermuda Onion Soup** \$8.99
topped with herbed croutons, melted swiss and provolone cheese

- Bermuda Fish Chowder** \$7.99
a hearty tomato based fish stew laced with sherry peppers and Gosling Black Rum

Salads

- Garden Salad** \$9.99
Mixed greens w/ an assortment of fresh vegetables
- Caribbean Salad** \$14.99
garden fresh salad topped with fresh mango, avocado and cottage cheese

- Classic Caesar** \$9.99
Romaine lettuce tossed in Caesar dressing, shaved parmesan cheese, topped w/ herb croutons
- *Chefs Salad** \$14.99
roast turkey, ham, bacon, swiss cheese over mixed greens and garden fresh vegetables.

+ *add grilled chicken breast \$ 7.99 + *add chilled shrimp \$12.99
 + *add grilled tips \$12.99 + *add grilled salmon \$12.99

****Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.****

Please advise your server of any and all allergy's when ordering
We will do our best to advise of all ingredients in what we prepare

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Pub Grub

***Onions Burger** \$15.99

8 oz Angus burger cooked to desired temp topped with red onion, lettuce and tomato on a brioche roll, with hand cut potato wedges

***Bangers & Mash** \$16.99

a savory Irish sausage served with sautéed onions and topped w/ an onions gravy over mash potatoes.

***Chicken Tenders** \$16.99

hand breaded chicken tenders served with hand cut potato wedges

***British Fish & Chips** \$18.99

beer battered fresh haddock, served with hand cut potato wedges

Beef Short Rib \$27.99

braised short ribs in an orange ginger coconut beef broth with sautéed spinach, tomato, and garlic and mushrooms served with mash potatoes. topped w/ sesame seeds, coconut flakes and pickled ginger.

***Shepherds Pie** \$17.99

made with ground beef, sautéed onions, peas, corn and diced carrots, topped with fresh mash, served with a side salad

***Chicken Parm** \$20.99

chicken breast lightly breaded flash fried and finished in the oven topped with provolone cheese over fettuccine tossed in our house made tomato sauce, served w/ garlic bread

***Cajun Fish Taco** \$17.99

Pan seared haddock, served on a bed of shredded cabbage, topped w/ pico de gallo, queso fresco and a cajun aioli finished w/ crispy potato sticks.

Vegetarian Taco \$16.99

roasted butternut squash, black bean, corn, diced tomato, red onion, roasted red pepper salsa & queso fresco, drizzled with avocado tequila cream and topped with scallions and served with sweet potato fries

***Steak Tips** \$24.99

tenderloin tips marinated, grilled then tossed in teriyaki sauce w/ roasted red peppers & caramelized onions served w/ mash potato and vegetable of the day.

Sandwiches

***Bermuda Fish Sandwich** \$18.99

breaded haddock on buttered raisin bread with lettuce, tomato and red onion. Served with cole slaw and potato wedges

***Reuben** \$16.99

sliced fresh corn beef, swiss cheese, sauerkraut, and 1000 island dressing on rye bread. Served with hand cut potato wedges.

***Onions Club** \$17.99

sliced ham, roast turkey and swiss on top of a B.L.T. and topped with a fried egg served with potato wedges.

***Rachel** \$16.99

Roast turkey, swiss cheese, coleslaw and thousand island dressing grilled on rye. Served with hand cut potato wedges

***Panko Chicken Sandwich** \$17.99

parmesan, panko crusted chicken breast, bacon, lettuce, tomato on a buttered brioche roll. Served with potato wedges

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