

ONIONS DINNER MENU

APPETIZERS

***CALAMARI** 14.99
lightly floured, and deep fried then tossed in garlic butter w/
pepperoncini and sun dried tomato.

***SCALLOPS N BACON** 20.99
3 deep fried bacon wrapped scallops served on wilted spinach and
a balsamic reduction drizzle.

***SESAME TUNA** . . 20.99
Ahi Tuna lightly coated in sesame seeds, seared in sesame oil.
served with wasabi, seaweed salad and pickled ginger.

***SHRIMP COCKTAIL** . . 15.99
served chilled w/ our house made tequila lime cilantro cocktail
sauce.
+ make it a double order \$27.99

***STEAMED CLAMS** 15.99
steamed in natural juices, white wine, garlic, shallots sun-dried
tomato & herbs.

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 9.99
hand cut, beer battered and deep fried to crunchy perfection
served w/ a creamy horseradish

MOZZARELLA STICKS 10.99
hand breaded mozzarella sticks in a mix of panko, bread crumbs,
parmesan cheese and Italian herbs, served w/ a side of house
made tomato sauce, drizzled w/ a balsamic glaze.

***NACHOS** 10.99
corn tortillas, with grated cheddar, queso fresco and house cheese
sauce, bacon, black olives, jalapenos, topped with pico and
seasonal squash, black bean, corn, red onion, pepper, tomato and
cilantro salsa.

FRIED PICKLES 9.99
cajun breaded sliced dill pickles, fried and served w/ a house made
remoulade.

***WINGS** 13.99
8 chicken wings braised, baked then fried choice of one sauce hot,
medium, mild buffalo sauce, garlic parmesan, teriyaki.

***POTATO SKINS** 10.99
3 potato skins w/corn beef, bacon, caramelized onions, swiss and
cheddar cheese, topped w/ whole grain mustard and thousand
island.

SALADS

GARDEN SALAD 9.99
mixed greens w/ an assortment of fresh vegetables.

CARIBBEAN SALAD . . 15.99
garden fresh salad topped with fresh mango, avocado and cottage
cheese.

CLASSIC CAESAR 10.99
romaine lettuce tossed in Caesar dressing, shaved parmesan
cheese, topped w/ herb croutons.

***CHEFS SALAD** 15.99
garden fresh with fresh sliced turkey breast, bacon, ham, and
cheese.

+ *add grilled chicken \$9.99
+ *add grilled tenderloin tips \$13.99

+ *add chilled shrimp \$13.99
+ *add grilled salmon \$12.99

SOUPS

BERMUDA ONION SOUP 8.99
topped with herbed croutons, melted swiss and provolone cheese.

BERMUDA FISH CHOWDER 8.99
a hearty tomato based fish stew laced with sherry peppers and
Gosling Black Rum.

"Before placing your order, please advise your server of any and all allergy's"

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

PUB GRUB

*ONIONS BURGER	17.99
8 oz fresh Angus burger, cooked to desired temp topped with red onion, lettuce and tomato on a brioche roll, with hand cut potato wedges.	
+ bacon 2.99 avocado 1.99 jalapenos 1.99	
*BANGERS & MASH	17.99
a savory Irish sausage served with sautéed onions and topped w/ an Onions gravy over mash potatoes.	
*BRITISH FISH & CHIPS	19.99
beer battered fresh haddock, served with hand cut potato wedges & coleslaw.	
*TENDERLOIN TIPS	27.99
tenderloin tips marinated, grilled then tossed in teriyaki sauce w/ roasted peppers & caramelized onions served w/ mash potato and vegetable of the day.	

*CAJUN FISH TACO	18.99
blackened haddock, served on a bed of shredded cabbage, topped w/ pico de gallo, queso fresco & finished w/ house made cajun aioli, topped w/ potato stix and served w/ potato wedges.	
VEGETARIAN TACO	18.99
roasted seasonal squash, black beans, corn, diced tomato, red onion, roasted red pepper salsa & queso fresco drizzled w/ dill lime crema and topped with potato stix and scallions served w/ sweet potato fries.	
*CHICKEN TENDERS	16.99
hand breaded chicken tenders served with potato wedges.	
*SHEPHERDS PIE	18.99
made with ground beef, sautéed onions, peas, corn and diced carrots, topped with fresh mash, served with a side salad.	

PASTA

*SHRIMP SCAMPI	26.99
classic recipe makes a simple garlic, shallots, white wine, lemon and butter sauce with a pinch of red pepper flakes, parsley and spinach tossed in linguine served w/ garlic bread.	
PASTA PRIMAVERA	19.99
onions, garlic, roasted red peppers, tomato and an assortment of garden vegetables, fresh mozzarella and spaghetti squash tossed, with our house made tomato sauce and served w/ garlic bread.	
*LINGUINI WITH WHITE CLAM SAUCE	23.99
chopped clams, garlic, shallots, spinach, and sun-dried tomato, white wine, blended oil and cream. served w/ garlic bread.	

*CHICKEN BROCCOLI ALFREDO	24.99
grilled chicken, fresh broccoli and garlic, finished with butter, heavy cream and parmesan tossed in linguine served w/ garlic bread.	
*CHICKEN PARM	24.99
chicken breast lightly breaded flash fried and finished in the oven topped with provolone cheese over linguine tossed in our house made tomato sauce, served w/ garlic bread.	

MAINS

*RACK OF NEW ZEALAND LAMB	42.99
brushed w/ dijon, coated w/ a herb panko, baked & served with fresh seasonal vegetables & choice of starch.	
*BEEF WELLINGTON	39.99
baked tender filet of beef, topped with caramelized onions and wrapped in puff pastry and served on fresh demi. (made to order so please allow at least ½ hour to cook) served w/ fresh seasonal vegetables and choice of starch.	
*NY STRIP STEAK	36.99
12oz grilled New York Strip steak topped w/ garlic butter w/ fresh seasonal vegetables & choice of starch.	
+ + Au Poivre Sauce \$4.99	
*BEEF SHORT RIBS	29.99
braised short ribs in an orange, ginger, coconut, and beef broth served on a bed of sautéed spinach, tomato and garlic served with mash potatoes and garnished with pickled ginger, coconut flakes and sesame seeds.	
*CHICKEN FRANCESE	23.99
lightly battered breast of chicken, pan-fried to perfection, simmered in a buttery, white wine lemon sauce. Served w/ fresh seasonal vegetables and mash potato.	

*BAKED HADDOCK	24.99
baked haddock topped with lemon, butter, panko crumbs, served w/ fresh seasonal vegetables and choice of starch.	
*SALMON	24.99
seared salmon w/ a balsamic glaze served with sun-dried tomato, roasted red pepper risotto and vegetable of the day.	
*SCALLOPS	34.99
sea scallops seared with a sherry cream sauce, served w/ fresh seasonal vegetables & choice of starch.	
*ONIONS SEAFOOD TRIO	34.99
baked scallops, shrimp and haddock in a newburg sauce, topped w/ lemon, butter panko bread crumbs and served w/ fresh seasonal vegetables & choice of starch.	

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