

# ONIONS DINNER MENU

## APPETIZERS

<b>*CALAMARI</b> lightly floured, and deep fried then tossed in garlic butter w/ pepperoncini and sun dried tomato.	14.99	<b>ONION RINGS</b> hand cut, beer battered and deep fried to crunchy perfection served w/ a creamy horseradish	9.99
<b>*SCALLOPS N BACON</b> 3 deep fried bacon wrapped scallops served on wilted spinach and a balsamic reduction drizzle.	20.99	<b>MOZZARELLA STICKS</b> 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.	10.99
<b>*SESAME TUNA</b> Ahi Tuna lightly coated in sesame seeds, seared in sesame oil. served with wasabi, seaweed salad and pickled ginger.	20.99	<b>*NACHOS</b> 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.	10.99
<b>*SHRIMP COCKTAIL</b> served chilled w/ our house made tequila lime cilantro cocktail sauce. + make it a double order \$27.99	15.99	<b>FRIED PICKLES</b> cajun breaded sliced dill pickles, fried and served w/ a house made remoulade.	9.99
<b>*STEAMED CLAMS</b> steamed in natural juices, white wine, garlic, shallots sun-dried tomato & herbs.	15.99	<b>*WINGS</b> 8 chicken wings braised, baked then fried choice of one sauce hot, medium, mild buffalo sauce, garlic parmesan, teriyaki.	13.99
<b>BRUSCHETTA</b> 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.	9.99	<b>*POTATO SKINS</b> 3 potato skins w/corn beef, bacon, caramelized onions, swiss and cheddar cheese, topped w/ whole grain mustard and thousand island.	10.99

## SALADS

<b>GARDEN SALAD</b> mixed greens w/ an assortment of fresh vegetables.	9.99	<b>CLASSIC CAESAR</b> romaine lettuce tossed in Caesar dressing, shaved parmesan cheese, topped w/ herb croutons.	10.99
<b>CARIBBEAN SALAD</b> garden fresh salad topped with fresh mango, avocado and cottage cheese.	15.99	<b>*CHEFS SALAD</b> garden fresh with fresh sliced turkey breast, bacon, ham, and cheese. + *add chilled shrimp \$13.99 + *add grilled salmon \$12.99	15.99
+ *add grilled chicken \$9.99 + *add grilled tenderloin tips \$13.99			

## SOUPS

<b>BERMUDA ONION SOUP</b> topped with herbed croutons, melted swiss and provolone cheese.	8.99	<b>BERMUDA FISH CHOWDER</b> a hearty tomato based fish stew laced with sherry peppers and Gosling Black Rum.	8.99
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"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

<b>*ONIONS BURGER</b>	17.99	<b>*CAJUN FISH TACO</b>	18.99
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.		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.	
+ bacon 2.99   avocado 1.99   jalapenos 1.99			
<b>*BANGERS &amp; MASH</b>	17.99	<b>VEGETARIAN TACO</b>	18.99
a savory Irish sausage served with sautéed onions and topped w/ an Onions gravy over mash potatoes.		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.	
<b>*BRITISH FISH &amp; CHIPS</b>	19.99	<b>*CHICKEN TENDERS</b>	16.99
beer battered fresh haddock, served with hand cut potato wedges & coleslaw.		hand breaded chicken tenders served with potato wedges.	
<b>*TENDERLOIN TIPS</b>	27.99	<b>*SHEPHERDS PIE</b>	18.99
tenderloin tips marinated, grilled then tossed in teriyaki sauce w/ roasted peppers & caramelized onions served w/ mash potato and vegetable of the day.		made with ground beef, sautéed onions, peas, corn and diced carrots, topped with fresh mash, served with a side salad.	

## PASTA

<b>*SHRIMP SCAMPI</b>	. . 26.99	<b>*CHICKEN BROCCOLI ALFREDO</b>	24.99
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.		grilled chicken, fresh broccoli and garlic, finished with butter, heavy cream and parmesan tossed in linguine served w/ garlic bread.	
<b>PASTA PRIMAVERA</b>	19.99	<b>*CHICKEN PARM</b>	24.99
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.		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

<b>*RACK OF NEW ZEALAND LAMB</b>	42.99	<b>*BAKED HADDOCK</b>	24.99
brushed w/ dijon, coated w/ a herb panko, baked & served with fresh seasonal vegetables & choice of starch.		baked haddock topped with lemon, butter, panko crumbs, served w/ fresh seasonal vegetables and choice of starch.	
<b>*BEEF WELLINGTON</b>	39.99	<b>*SALMON</b>	. . 24.99
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 1/2 hour to cook) served w/ fresh seasonal vegetables and choice of starch.		seared salmon w/ a balsamic glaze served with sun-dried tomato, roasted red pepper risotto and vegetable of the day.	
<b>*NY STRIP STEAK</b>	36.99	<b>*SCALLOPS</b>	34.99
12oz grilled New York Strip steak topped w/ garlic butter w/ fresh seasonal vegetables & choice of starch. + + Au Poivre Sauce \$4.99		sea scallops seared with a sherry cream sauce, served w/ fresh seasonal vegetables & choice of starch.	
<b>*BEEF SHORT RIBS</b>	29.99	<b>*ONIONS SEAFOOD TRIO</b>	34.99
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.		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.	
<b>*CHICKEN FRANCese</b>	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.			

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