

JUST 24

Ascots

ON ROSEMONT

ENJOY CASUAL DINING



24

SOUP OF THE DAY

Chef choice made fresh daily- \$8.50

BERMUDA FISH CHOWDER

Laced with black rum and sherry peppers- \$9.00

CHILLED BANANA SOUP

Sun-ripened bananas and Bermuda black rum with toasted almonds- \$9.00

CHILLED GAZPACHO SOUP

Healthy summer soup prepared in a traditional style - \$8.50

GREEK STYLE SALAD

Served with roasted peppers, olives, tomatoes, onions and feta cheese.. Dressed with an oregano vinaigrette

Traditional- \$14.50

With Chicken- \$19.00

With Tiger Shrimp- \$24.00

HOT MUSHROOM AND CHICKEN SALAD

Portobello mushrooms and grilled chicken sautéed in shallots, garlic and bacon butter, resting on a bed of mixed lettuces- \$18.50

THAI BEEF SALAD

Pan roasted beef tips, seasoned with garlic, chili and soya sauce served on a mix salad- \$19.50

CAESAR SALAD

Traditional- \$11.50

With Chicken- \$18.00

With medallions of beef- \$22.00

BERMUDA FISH CAKES AND CHIPS

Oven baked and complimented with a curry tartar sauce- \$18.50

CRAB AND AVOCADO GRATIN

Layers of spinach, onions, tomato, avocados and snow crab meat gratinated with a light Parmesan fresh chive cream. Sided with grilled garlic bread- \$18.50

PENNE PROVENÇALE

Penne pasta tossed with grilled vegetables, cherry tomatoes and herb garlic olive oil- \$13.00

With chicken- \$17.00

With beef- \$20.00

With Baby Shrimp- \$20.00

OPEN FACE SANDWICHES "WITH FRIES"

Ham, Brie Cheese and grilled vegetables on toasted baguette,- \$16.50

Smoked Salmon and avocado cream cheese on grilled onion bread, with arugula and strawberry salad- \$19.50

Brie Cheese and grilled vegetables on toasted baguette, with roasted pepper and chick pea salad- \$15.00

Fried Cajun Fish served on a toasted bun with lettuce tomato and onion, yogurt tartar- \$18.00

RAVIOLI

Homemade pasta, filled with butternut squash and arugula sauté with fresh sage butter, tomato concasse and green kalamata olives- \$19.50

SALMON TEMPURA AND CHIPS

Spicy marinated and coated with a citrus tempura butter. Spinach salad with yogurt dressing- \$24.00

ASCOTS MADE BEEF BURGER

Minced tenderloin seasoned with garlic, mustard, thyme and onions Pan seared and topped with sautéed onions, mushrooms and smoked cheddar cheese. Served with French fries- \$22.00

SLOW BRAISED BEEF SHORT RIB

Served with roasted rosemary flavored potato wedges. And red wine jus- \$28.00

THAI STYLE MUSSELS

Cooked with white wine, coconut milk, chilly, garlic, spring onions and ginger.

Flavored with lime curry, accompanied with fries- \$25.00

SLOW ROASTED DUCK CONFIT

Glazed with a honey whiskey Bar-B-Q home-made sauce accompanied with French fries- \$25.00

CHICKEN PORCINI MUSHROOM CREPE

Homemade tarragon flavored crepe filled with a creamy porcini mushroom chicken and spinach filling. Sprinkled with parmesan cheese and gratinated. Accompanied with roasted rosemary flavored potato wedges- \$26.00

NEPALESE LAMB CURRY

Accompanied with steamed rice, homemade naan bread and cured vegetable relish- \$28.00

17% gratuities charged

Turn over page for a great wine selections

JUST

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WHITE WINES: \$ 35.00 per bottle

Errazuriz Chardonnay, Chile

Lapillusia Coda di Volpe, Cantina Francesca, Campania, Italy

Beringer Sauvignon Blanc Founders Estate, California

Argento Pinot Grigio, Mendoza, Argentina

Frascati Fontana Candida., Italy

Deinhard Piesporter Riesling, Germany

wente Sauvignon Blanc, California

Ferrari-Carano Fumè Blanc, Sonoma, California

Lapillusia Falanghina, Cantina Francesca, Campania, Italy

Torres Vina Esmeralda, Penedes, Spain

Beringer Chardonnay Founders Estate, California

Brancott Sauvignon Blanc, Marlborough, New Zealand

Montes Chardonnay "Classic Series" D.O. Curico Valley, Chile

Pinot Grigio Vallade, Veneto, Italy

RED WINES: \$ 35.00 per bottle

wente Cabernet Sauvignon, California

Lapillusia Aglianico, Cantina Francesca, Campania, Italy

Beringer Cabernet Sauvignon Founders Estate, California

Col di Sasso Banfi Cabernet/Sangiovese, Italy

Baron Philippe Pinot Noir, France

Dona Paula Malbec, Argentina

Montes Pinot Noir "Limited Selection", Casablanca Valley, Chile

Chianti Colli Senesi, Geografico, Tuscany, Italy

Rosemont Estate Shiraz, South Australia

Villa Pozzi Merlot, Sicily, Italy

Argento Malbec Selection, Mendoza, Argentina

Beringer Merlot Founders Estate, California

Alamos Syrah, Mendoza, Argentina

Penfolds Koonunga Hill Shiraz Cabernet, South Australia



BAR:

Wine by the Glass \$ 9.50, Highballs \$ 9.75, Cocktails \$ 11.50, Martinis \$13.00

Beers \$ 9.00, Juices \$5.00, Sodas \$ 5.00

The artwork from Roland Skinner is featured at **Just 24** and it is for sale