

JUST 24

Ascots

ON ROSEMONT

ENJOY CASUAL DINING



24

SOUP OF THE DAY

Chef choice made fresh daily- \$10.50

BERMUDA FISH CHOWDER

Laced with black rum and sherry peppers- \$11.50

CHILLED BANANA SOUP

Sun-ripened bananas and Bermuda black rum with toasted almonds- \$10.50

CHILLED GAZPACHO SOUP

Healthy summer soup prepared in a traditional style - \$10.50

CREAM OF BUTTERNUT SQUASH BISQUE

With a salsa of curried apple fresh mint and lime. Sprinkled with fresh chopped spring onions- \$10.50

HOT MUSHROOM AND CHICKEN SALAD

Portobello mushrooms and grilled chicken sautéed in shallots, garlic and bacon butter, resting on a bed of mixed lettuces- \$21.50

BERMUDA FISH CAKES AND SALAD

Oven baked and complimented with a Greek salad. Yogurt fresh chives aioli- \$21.50

CAESAR SALAD

Traditional- \$12.50

with Chicken- \$19.00

with medallions of beef- \$23.00

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- \$19.50

PENNE PROVENÇALE

Penne pasta tossed with grilled vegetables, cherry tomatoes and herb garlic olive oil- \$14.00

with chicken- \$19.00

with beef- \$22.00

with Baby Shrimps- \$24.00

SMOKED SALMON

Complimented with a salad of avocado, red onion and chickpeas, dressed with a fresh chives citrus vinaigrette. Crisp of onion brioche- \$21.50

OPEN FACE SANDWICHES "WITH FRIES"

Parma ham tomato and mozzarella, fresh basil with an extra virgin balsamic dressing on toasted baguette,- \$22.50

Pork belly bun with pommery mustard onion marmalade, topped with a poached egg- \$20.00

RAVIOLI

Homemade pasta, filled with butternut squash and arugula sauté with fresh sage butter, tomato concasse and green kalamata olives- \$22.50

SALMON STEAK

Pan seared and served on a bed of potatoes and roasted vegetables with a basil sundried tomato gremolade- \$28.00

ASCOTS MADE BEEF BURGER

Minced tenderloin seasoned with garlic, mustard, thyme and onions. Pan seared and topped with Homemade BQ onions jam, grilled smoked pancetta and melted brie. Served with French fries- \$26.00

THAI BEEF

Pan roasted beef tips, seasoned with garlic, chili and soya sauce served on a bed of spring onion ginger rice- \$28.50

FRESH MUSSELS

Cooked in a rich tomato white wine sauce with roasted pancetta, onions and fresh herbs. Accompanied with fries- \$26.00

BLACKENED MAHI MAHI

Pan roasted topped with a crab pineapple marmalade, rested on a bed of frisée salad. Edged with a citrus cream sauce- \$28.00

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 CURRY

Accompanied with steamed rice, homemade naan bread and cured vegetable relish-
Vegetarian- \$21.00, with Chicken- \$23.00, with Beef- \$25.00

17% gratuities charged

Turn over page for a great wine selections

JUST

24

WHITE WINES: \$ 38.00 per bottle

Lindemans Bin 65 Chardonnay, South Australia
Ascots Coda di Volpe, Cantina Francesca, Campania, Italy
Beringer Sauvignon Blanc Founders Estate, California
Argento Pinot Grigio, Mendoza, Argentina
Deinhard Piesporter Riesling, Germany
wente Sauvignon Blanc, California
Boschendal 1685 Grande Cuvee Sauvignon Blanc, South Africa
Ferrari-Carano Fumè Blanc, Sonoma, California
Ascots Falanghina, Cantina Francesca, Campania, Italy
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

SELECTION

RED WINES: \$ 38.00 per bottle

Kaiken Cabernet Sauvignon, Mendoza, Argentina
wente Cabernet Sauvignon, California
Ascots 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
Lapostolle Canto de Apalta, Rapel Valley, Chile



BAR:

Wine by the Glass \$ 10.50, Highballs \$ 10.75, Cocktails \$ 12.50, Martinis \$14.50
Beers \$ 9.50, Juices \$5.00, Sodas \$ 5.00

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