



Ascots is the proud recipient of the

"Longtail Merit Award" for the highest standard of Accommodation, Health and Safety.

Bermuda Gold Awards for: Best Ambience "5 times", Best Dessert, Best Wine List, Most Imaginative Menu, Most Attentive Staff and Best Venue for Private Party
"Award of Excellence" In all aspect of Hospitality Service.

Medical Epicurean Review "Certificate of Excellence"
For Service, Quality of Food and Presentation.

Wine Spectator "Award of Excellence" for having one of the most outstanding restaurant wine list in the world.

Wine Enthusiast: "Award of Distinction"

Fodor's: Choice of Restaurant.

Yankee Magazine-USA-: Editors Choice.

Lunch Menu

Ascots unique setting makes it an ideal location for anyone that wants to break away from the hustle and bustle that the city offers for Lunch.

A short walk from the center of town or arrive in your car, parking is available on property. Lunch is served on our Garden Patio for anyone that loves the open space and natural setting, or enjoy it indoors if you prefer an air conditioned environment.

Either way you will find at Ascots the oasis that you are looking for to enjoy a great lunch with unmatched food, attentive service and relaxing surroundings. It will come naturally to unwind for a little while before you get back to the office or to the afternoon chores.

Ascots is accommodating in food, service and time, so if you have limited time available to you for lunch, mention it to us on arrival and we will make it possible for you to enjoy excellent food and still have a little time to relax.

If you would like further assistance please do not hesitate to call me, and I will be very happy to go over any details or questions that you may have.

Yours sincerely

Angelo Armano "Ascots Manager"

SALADS and APPETIZERS

Ascots Pâté

Homemade from chicken livers, served with dark cherry roasted hazelnut and Port compote.
Sided with frisée salad tossed with hazelnut oil and orange segments;
accompanied with toasted brioche- **\$16.50**

Sautéed Snails and Broccoli Rabe

In shallots, garlic and fresh herbs, accompanied with confit tomato and toasted onion crouton- **\$16.00**

Pan Roasted Sea Scallops

A bouquet of salad leafs surrounded by sautéed scallops, edged with sauce verge “tomato, red onions, roasted peppers and fresh herbs” drizzled with a lemon olive oil- **\$17.50**

Goat Cheese Vol-au-Vent

Filled with wilted spinach, goat cheese and Shiitake garlic cream, edged with a ragout of roma tomatoes, roasted eggplants and basil - **\$15.75**

Crab and Avocado Gratin

Layers of spinach, onions, tomato, avocados and snow crab meat; gratinated with a light Parmesan fresh chive cream- **\$17.50**

Duo of Salmon

Scottish smoked Salmon and home cured beetroot Salmon Gravlax, served with a caper and onion mini pancake topped with a lemon fresh chives Dijon cream cheese.
Speckled with sweet balsamic vinegar reduction- **\$17.75**

Feta and Roasted Beetroot Salad

Accompanied with endive leaves sprinkled with toasted walnuts dressed with extra virgin olive oil- **\$14.50**

Iceberg Salad

Crunchy leaves with blue cheese, crushed pecan nuts and smoked bacon,
cranberry vinaigrette dressing- **\$12.75**

Tomato and Mozzarella Salad

Centered with fresh European leaves drizzled with basil infused olive oil and balsamic syrup.
Accompanied with a grilled rosemary bread- **\$11.75**

Caesar Salad

Romaine lettuce tossed in caesar dressing, topped with garlic and
parmesan cheese crostino and white anchovies- **\$11.50**

Arugula Salad

Roasted bacon, apple and confit tomatoes lightly tossed with a walnut dressing.
Garnished with a Stilton crouton- **\$12.50**

SOUPS

Bermuda Fish Chowder

Laced with black rum and sherry peppers- **\$9.75**

Chilled Banana Soup

Sun-ripened bananas and Bermuda Black Rum with toasted almonds- **\$9.75**

Carrot Bisque

Complimented with cannellini beans, spring onions crispy bacon salsa; speckled with jalapeño essence- **\$11.75**

Cream of Sweet Potato

Served with a marmalade of Porcini mushrooms and onions, drizzled with a fresh rosemary oil- **\$12.50**

Chilled Gazpacho Soup

Healthy summer soup prepared in a traditional style with an array of fresh diced vegetables, basil and tomatoes- **\$10.50**

OPEN-FACED SANDWICHES

Grilled Chicken B.L.T.

On a whole wheat pistachio nut and tarragon rustic bun, with bacon, lettuce, tomato, avocado and grilled chicken breast - **\$17.00**

Parma Ham Tartlet

Puff pastry tartlet brushed with Kalamata olives pesto, covered with sundried tomatoes and zucchini; oven baked and topped with thinly sliced Parma Ham. Edged with a roasted artichoke, tomato and basil emulsion- **\$18.00**

Grilled Spicy Snapper

Rubbed with Moroccan spices, rested on onion bread, sided with salad leaves and riata salsa- **\$17.00**

Ascots made Beef Tenderloin Burger

Minced tenderloin seasoned with garlic, mustard, thyme onion and Worcestershire sauce. Pan seared and topped with sautéed onions, mushrooms and smoked cheddar cheese- **\$22.50**

Smoked Salmon Croissant

Complimented with cream cheese, onion, capers and sliced avocado. Garnished with a mixed salad dressed with a citrus dressing- **\$18.50**

The Vegetarian

Toasted truffle brioche coated with goat cheese roasted walnut hummus, topped with grilled asparagus, sundried tomatoes, avocado and red onion- **\$15.75**

VEGETARIAN DISHES

Ravioli Ascots

Homemade pasta, filled with butternut squash and arugula sauté with fresh sage butter, tomato concasse and green kalamata olives- **\$18.50**

Roasted Vegetable Platter

A timbale of spring onion egg fried rice accompanied with an array of fresh grilled vegetables drizzled with sundried tomato gremolade- **\$19.50**

Caramelized Wild Mushrooms

Accompanied with a toasted brioche topped with sautéed white Tuscan beans red onions and cherry tomatoes flavored with truffle and rosemary oil- **\$19.75**

Home-Made Herb Pasta St. Tropez

Tossed in a garlic chilly extra virgin olive oil with grilled vegetables, cherry tomato, spinach, oyster mushrooms, and peas. Sprinkled with Parmesan cheese shaving- **\$18.75**

HOUSE SPECIALITIES

Bermuda Fish Cakes

Oven baked and complimented with a light curry sauce and fruit chutney- **\$18.50**

Hot Mushroom and Chicken Salad

Portabella mushrooms and grilled chicken sautéed in shallots, garlic and bacon butter, resting on a bed of mixed lettuces- **\$18.00**

Duck and Escarole Pasta

Homemade tagliatelle tossed with chard duck breast, onions, roasted peppers, peas and portobello mushrooms in a spicy garlic extra virgin olive oil- **\$19.00**

Pan Seared Yellow Tail Snapper

Rested on a white beans, cherry tomato, lobster meat and red onion salsa marinated with a warm sherry vinaigrette dressing- **\$27.00**

Caramelized Tuna Steak

On sobee noodles with spring onions red and yellow pepper and escarole, seasoned with ginger and garlic edged with a spicy soy sauce- **\$25.00**

Oven Baked North Atlantic Cod

Honey mustard glazed tranche of cod rested on a panache of sautéed broccoli rabe, cherry tomato, onions, olive and crispy bacon, surrounded by a roasted cauliflower and garlic emulsion- **\$29.00**

Grilled Salmon

Served on steamed asparagus edged with a fresh tarragon white wine cream sauce, topped with a quenelle of sweet citrus onion caper marmalade- **\$27.50**

Chicken Breast Paillard

Pan seared with lemon segments, shallots and capers in a beurre noisette butter sauce, sided with sauté spinach and garlic chips- **\$25.50**

Veal Ossobuco

Slow braised with red wine, root vegetables, oranges, plum tomatoes; complimented with a saffron Parmesan cheese risotto- **\$29.00**

Pork Scaloppini

Pan sautéed, accompanied with a caramelized apple roasted garlic and onion tartin, edged with a Port reduction- **\$25.50**

Chard Beef Tenderloin

Served on a parsnip, carrots and sweet potato rösti, edged with a jalapeño red wine sauce- **\$34.00**

Oven Baked Rack of Lamb Harissa

Moroccan dish full of flavor and spices, accompanied with a vegetable couscous and riata "mint, cucumber, tomato, onions yogurt" drizzled with lamb jus- **\$32.50**

Chard Grilled Rib-Eye Steak 18oz.

Served with an arugula salad, oven roasted button mushrooms and cherry tomato, accompanied with a trilogy of sauces; peppercorn, red wine reduction and béarnaise- **\$35.00**

Roasted Duck Breast

Nested on a salad with orange, sweet cranberries and roasted pecan nuts, sided with a sweet sherry vinegar reduction sauce- **\$27.00**

Grilled Sirloin Steak

With roasted roma tomatoes and straw potatoes, edged with a peppercorn cream sauce- **\$32.00**

ASCOTS DESSERTS -\$9.50

Chocolate Torte

Filled with Rum marinated black cherry accompanied with Rum Raisin ice cream. Anglaise sauce.
10-15 minutes

Citrus Tarte

Orange and lemon tarte topped with whipped cream; garnished with fresh berries and almond nougatine

Hot Blueberries and Almond Crumble

Served with vanilla ice cream and caramel custard sauce

Baked Apple Pie

A la Mode, with almond cinnamon, vanilla custard

White Chocolate & Raspberry Crème Brûlée

With marinated orange and strawberry accompanied with an almond biscuit

Banana Trilogy

Banana roasted walnut bread, Bermuda rum banana chocolate terrine and pan caramelized orange banana with Grand Marnier; drizzled with toffee sauce

Fresh Raspberries and White Chocolate Mousse

Served on a honey filo biscuit drizzled with a duo of fruit coulis

Meringue Mille-Feuille

Layered with mango, pineapple and kiwi accompanied with a toasted coconut crème chantilly, served with a hot caramel sauce

Pan Fried Bread and Butter Pudding

Pudding with cherries and pistachio nuts, fried and served with cinnamon rum and raisin ice cream; garnished with fresh berries

Hazel Nut Chocolate Cheese Cake

Home-made marbled cheese cake accompanied with poached pear drizzled with a wild berry sauce

Mango Ice Parfait

Rested on a Bermuda rum crème Anglaise, accompanied with a wild berries Swiss roll, finished with whipped cream

Choice of Ice Cream and Sorbets -\$8.75