

Jim and Mary Roupas Announce the Opening of Charlotte's Newest and Most-Exciting Restaurant



Bermuda Palms restaurant & bar

*Enter and Atmosphere of Casual Tropical Dining
Live Entertainment Nightly*

— MENU —

Starters

- Bubba's Calamari
Lightly Dusted and Pan Sauteed with
White Wine, Lemon, and Fresh Garlic.
Named after a good friend and local
attorney T.X.N. 4.95
- Seafood Cocktail
Grilled, Chilled Scallops and Poached Shrimp
Garnished with Crabmeat and served with
Tangy Cocktail Sauce 7.95
- Baked Stuffed Mushrooms
with Cheese and Crab 5.95
- Baked Cream Spinach
with Three-Cheese Sauce in a
Casserole 4.95
- Chef's Soup Tureen of the Day

Salads

- Bermuda Palms Caesar Salad
with Grilled Sliced Marinated Beef or
Chicken 7.95
- Fresh Seafood Salad
Lightly Blackened. Served on our Mixed
Garden Greens (Seafood Market
Selection) 7.95
- Traditional Caesar Salad 5.25
- Bermuda Palms Dinner Salad
Accompaniment with Purchase of
Starter or Entree 3.95
- Dressings: Citrus Sesame Soy—
Vinaigrette—Bleu Cheese—1,000 Island

Chicken

- Low Country Down Home Style
Sauteed Filet with Corn Cakes, Country Ham
and Red Eye Gravy 11.95
- Grilled Caribbean Jerk Chicken
(Jamaican Spice) Served on Black Beans
& Rice 7.95
- Baked Stuffed Chicken A La Palms
Filet Stuffed with Coconut & Tropical Fruits.
Glazed in Dijon Honey and Rolled in Chopped
Nuts. Topped with Amaretto Cream 9.95
- Champagne Chicken
Fresh Sauteed Filet with Mushrooms,
Scallions, and Champagne. Finished with
Cream Served on Pasta 8.95

Butcher Block Steaks

All Butcher Block Steaks are
Freshly Cut and Prepared
to Your Specifications.

- Rib-Eye—8 oz. minimum
Aged Angus Beef \$1.25/oz.
Grade A. U.S. Choice \$1.15/oz.
- Filet Mignon—6 oz. minimum
Aged Angus Beef \$1.70/oz.
Grade A U.S. Choice \$1.60/oz.
- Sirloin Strip—8 oz. minimum
Aged Angus Beef \$1.50/oz.
Grade A U.S. Choice \$1.40/oz.

Specialty Steaks

- Palms Porter House—16 oz. 17.95
Bermuda Porter House—24 oz. 24.95
One by Land/Two by Sea
Choice of Grilled Rib-Eye or Filet with
Two Colossal Stuffed Shrimp 17.95

Seafood

- Bermuda Palms Fresh Daily Catch
Prepared Your Style. Grilled, Broiled,
Blackened or Sauteed Priced Daily
- Fresh Filet of Salmon
Cured in Our Special Mixture of Cilantro
& Tequila. Lightly Smoked, then Grilled
to Your Specifications 12.95
- Baked Stuffed Shrimp
on Sauce Vin Blanc 13.95
- Lobster and Shrimp Fettucini
Tossed in a Natural Essence Cream Sauce
with a Hint of Lemon Tarragon 16.95
- Off Shore Crab Cakes
Served with Twin Sauces of Brandy Vin Blanc
& Creole 13.95

Veal

- Sauteed Veal Medallions
in Butter, Brandy, White Wine. Finished with a
Light Curry Cream and Topped with
Fresh Seasonal Fruit 13.95
- Charbroiled Veal Chop
Served with a Bourbon Chutney and
Roasted Pistachios 16.95
- Fresh Cutlet
Stuffed with Spinach, Mushrooms, and
Cheeses. Topped with Red Wine Velvet
Sauce 12.95
- Julienne of Veal
with Stir Fried Vegetables, Herbs, Garlic,
Olive Oil, and Finished with White Wine.
Served on Fettucine Pasta with Dinner
Salad 11.95

All Entrees are Served with
Fresh Vegetables and Choice of
Bermuda Rice or Potatoes.
All Pasta Entrees are
Served with Dinner Salad.

LOBSTER DINNER for TWO

\$24⁹⁵

**Includes 1 1/2 lb. lobster
per person,
potatoes,
corn-on-the-cob**

**Mon. &
Tues. Nights**

**Pastries Baked Fresh
Daily on Premises**

PARK ROAD SHOPPING CENTER

(Back Court — Behind A&P)

527-4643

Reservations Welcomed

ALL ABC Permits

Open: Mon-Sat at 5 p.m.