

Dinner Menu

Appetizers

Calamari	\$12
<i>Deep fried with special seasoning served with Chipotle Tomato sauce.</i>	
Escargots	\$13
<i>Prepared in traditional way with Brandy, Garlic butter and Parsley.</i>	
Foes Gras	\$22
<i>Pan seared Foes Gras served with beet relish, Melbourne toast.</i>	
Norwegian Smoked Salmon	\$17
<i>Served in a traditional way with capers, onions, and boiled egg Whole wheat bread and horseradish mayonnaise.</i>	
Shrimp Cocktail	\$15
<i>Chilled Shrimp served with Cocktail Sauce.</i>	
Tiger Shrimp	\$19
<i>Pan fried Tiger Shrimp with Scampi Sauce.</i>	
Steamed Mussels	\$ 22
<i>Steamed Mussels served with white wine sauce and Garlic focaccia bread.</i>	

Soups

Bermuda Rock Fish Chowder	\$8
<i>Homemade Rock fish Chowder. Served with Black rum and Sherry Pepper.</i>	
French Onion Soup	\$8
<i>Slow cooked Soup served with melted Cheese and Croutons.</i>	

Salads

Polaris Salad	\$9
<i>Mixed greens garnished with Peppers, Cherry Tomatoes, Cucumber, Avocado and Berries Served with choice of Italian, French, Blue cheese dressing.</i>	
Classic Caesar Salad	\$12
<i>Baby Romaine hearts dressed with homemade Caesar dressing garnished with Herb croutons and shaved Parmesan cheese.</i>	
Spinach Salad	\$12
<i>Fresh baby Spinach topped with walnuts, Stilton cheese, Bacon, Boiled Egg and Light Vinaigrette .</i>	
Caprese Salad	\$12
<i>Fresh Sliced tomatoes, Buffalo Mozzarella Cheese Served warm with Balsamic dressing and fresh basil.</i>	

15% gratuity will be added to your bill

Dinner Menu

Rack of Lamb **\$36**

Herb crusted French Rack of Lamb cooked to your perfection served with choice of Baked potato or Country-roasted potato or Peas and Rice or Basmati Rice or Fries, Fresh Vegetables and Rosemary sauce.

Chicken Polaris **\$27**

Cajun-style Chicken Breast stuffed with Boursin cheese and panned, served with choice of Baked potato or Country-roasted potatoes or Peas and Rice or Basmati Rice or Fries, Fresh Vegetables and Thyme Truffle Jus.

Local Fish **\$32**

Pan fried or grilled Local fish served with choice of Baked potato or Country-roasted potato or Peas and Rice or Basmati Rice or Fries, Fresh Vegetables and Lemon Butter Sauce.

Fish and Chips **\$20**

Deep fried Grouper prepared with home-made seasoning served with Coleslaw, Potato Wedges and Tartar Sauce.

Tiger Shrimp Scampi **\$32**

Cajun-style Shrimp finished with a touch of Pernod served with choice of Baked potato or Country-roasted potato or Peas and Rice or Basmati Rice or Fries, Fresh Vegetables and Scampi Sauce.

Surf and Turf with Shrimp **\$49**



Pan seared Tiger shrimp and your choice of Prime Rib, Sirloin or Tenderloin Served with Scampi Sauce and choice of Peppercorn, Truffle Jus or Béarnaise Sauce Fresh Vegetables choice of Baked Potato, Country Roast Potatoes, Basmati Rice or Peas and Rice.

Vegetarian

Please check with your waiter we do carry vegan items

15% gratuity will be added to your bill

Local Lobster 1/2 **\$ 44**

*Fresh Local Lobster cooked to your perfection Broiled or Thermidor
Served with Shrimp stuffing ,Drawn Butter, Fresh Vegetables choice of
Baked Potato, Country Roast Potatoes, Basmati Rice or Peas and Rice.*

Local Lobster (Full) **\$ 85**

*Fresh Local Lobster cooked to your perfection Broiled or Thermidor
Served with Shrimp stuffing, Drawn Butter, Fresh Vegetables choice of
Baked Potato, Country Roast Potatoes, Basmati Rice or Peas and Rice.*



Surf and Turf with Local Lobster 1/2 **\$ 78**

*Fresh Local Lobster cooked to your perfection Broiled or Thermidor and Certified Angus
Beef (Choice of Rib Eye, Tenderloin or Sirloin)
Served with Shrimp stuffing, Drawn Butter, Fresh Vegetables choice of
Baked Potato, Country Roast Potatoes, Basmati Rice or Peas and Rice.*



Surf and Turf with Local Lobster Full **\$ 100**

*Fresh Local Lobster cooked to your perfection Broiled or Thermidor and Certified Angus
Beef (Choice of Prime Rib, Tenderloin or Sirloin)
Served with Shrimp stuffing, Drawn Butter, Fresh Vegetables choice of
Baked Potato, Country Roast Potatoes, Basmati Rice or Peas and Rice.*

Seafood Platter **\$ 49**

*Pan seared Local Fish, Tiger Shrimp, Scallops served with Fresh Vegetables choice of
Baked Potato, Country Roast Potatoes, Basmati Rice or Peas and Rice finished with
Lemon Butter Sauce and Scampi Sauce.*

Curry of the Day **\$ 20**

Please check with your waiter

Pasta of the day

Please check with your waiter

We use only Local Lobster and Fish
Lobster is available from September to March

Entrees

Carriage House Beef Corner



For your dining pleasure, all of our steaks are the Certified Angus Beef ® brand, the tastiest, juiciest beef available

8 oz Tenderloin	\$37
<i>Certified Angus Beef ® brand filet. Nothing added just incredible flavor and tenderness.</i>	
14 oz Rib Eye	\$33
<i>The most flavorful Certified Angus Beef ® brand steak.</i>	
14 oz Sirloin	\$33
<i>Our house favorite, this Certified Angus Beef ® brand sirloin is sure to please .</i>	
16 oz T-Bone	\$50
<i>This Certified Angus Beef ® brand T-Bone is for the serious steak lover.</i>	
Beef Sampler (2 person)	\$ 88
<i>This Certified Angus Beef ® brand is for the serious steak lover Prime Rib, Tenderloin, Sirloin.</i>	
Carriage House Premium	\$ 49
<i>Certified Angus Beef ® brand Tenderloin. Nothing added just incredible flavor and tenderness Topped with Foes gras and finished with Gorgonzola truffle Sauce</i>	

All meat is served with fresh vegetables, choice of Baked potato or Country-roasted potatoes or Basmati Rice or Peas and Rice or With the choice of Maître d butter or Peppercorn sauce or Jus or Béarnaise sauce and Yorkshire pudding.

15% gratuity will be added to your bill

Lunch Menu

Appetizer

Calamari	\$12
<i>Deep fried with special seasoning served with Chipotle Tomato sauce.</i>	
Conch Fritters	\$12
<i>Deep fried Conch served with Tartar sauce and Salad garnish.</i>	
Chicken Tenders	\$10
<i>Breaded Chicken Tenders deep fried served with Honey Mustard Sauce.</i>	
Chicken Wings	\$10
<i>Regular or spicy breaded chicken wings served with Celery and Blue Cheese dressing.</i>	
Steamed Mussels	\$22
<i>Rope Mussels cooked on a white wine broth and served with Garlic Bread</i>	

Soups

Bermuda Rock fish Chowder	\$8
<i>Homemade Rock fish Chowder, Served with Black rum and Sherry pepper</i>	
French Onion Soup	\$8
<i>Slow cooked soup served with melted Cheese and Croutons.</i>	

Salads

Polaris Salad	\$10
<i>Mixed greens garnished with peppers, Cherry tomatoes, Cucumber, Avocado and Berries Served with choice of Italian, French, Blue cheese dressing.</i>	
Classic Caesar Salad	\$12
<i>Baby Romaine hearts dressed with homemade Caesar dressing Garnished with herb croutons and shaved parmesan cheese.</i>	
Spinach Salad	\$12
<i>Fresh Baby spinach topped with Walnuts, Stilton Cheese Bacon, Egg and Light Vinaigrette.</i>	
Caprese Salad	\$12
<i>Fresh Sliced tomatoes, Buffalo Mozzarella Cheese Served warm with Homemade Balsamic dressing and fresh Basil.</i>	

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Lunch Menu

Sandwich

B.L.T	\$14
<i>Whole wheat, White or Raisin bread plain or toasted served with Lettuce, Tomato, Mayonnaise and French Fries.</i>	
Chicken	\$17
<i>Grilled seasoned Chicken breast on a toasted tomato Focaccia Bread served with Lettuce, Tomato, Chipotle mayonnaise and French Fries.</i>	
Fish	\$15
<i>Deep fried seasoned Mahi-Mahi served on whole wheat, white, raisin bread Plain or toasted with Lettuce, Tomato, Tartar sauce and French Fries.</i>	
Polaris Club	\$18
<i>Whole wheat, White or Raisin bread plain or toasted served with Roast Turkey, Bacon, Lettuce, Tomato, Ham, Cheddar Cheese and French Fries.</i>	
Turkey	\$ 14
<i>Whole wheat, White or Raisin bread plain or toasted served with Roast Turkey, Lettuce, Tomato, Mayonnaise and French Fries .</i>	
Ham	\$14
<i>Baked Ham on Whole wheat, White or Raisin bread plain or toasted served with Baked Ham and French Fries.</i>	
Tuna	\$14
<i>Tuna on Whole wheat, White or Raisin bread plain or toasted served with Lettuce, Tomato Coleslaw and French Fries.</i>	

Wraps

Chicken Caesar	\$14
<i>Marinated grilled Chicken breast tossed with Romaine lettuce, Peppers, Avocado, Tomato, Cucumber and Caesar dressing served with French Fries.</i>	
Fish	\$18
<i>Marinated Fried Grouper tossed with Romaine lettuce, Lemon and Lime dressing Peppers, Cucumber, Avocado, and Tomatoes served with French Fries.</i>	
Vegetarian	\$14
<i>Mixed Greens, Romaine, Avocado, Peppers, Tomatoes, Cucumber with light Vinaigrette And French Fries.</i>	
Lamb Gyro	\$17
<i>Mediterranean-style Gyro wrapped with Lettuce, Tomato, Avocado, and Cucumber With Mediterranean dressing and Fries.</i>	

15% gratuity will be added to your bill

Lunch Menu

Entrees

Fish and Chips **\$20**

Deep-fried Grouper prepared with Home-made seasoning served with Coleslaw and Tartar sauce.

Tiger Shrimp Scampi **\$33**

Cajun-style Shrimp finished with a touch of Pernod and served with choice of Baked potato or Country-roasted potato or Peas and Rice or Basmati Rice or Fries, Fresh Vegetables and Scampi sauce.

Local Fish **\$32**

Pan-fried or grilled Local fish served with choice of Baked potato or Country-roasted potato or Peas and Rice or Basmati Rice or Fries, Fresh Vegetables and Lemon Butter sauce.

Polaris Steak  **\$32**

14oz Prime Rib or Sirloin grilled to your perfection served with choice of Baked potato or Country-roasted potato or Peas and Rice or Basmati Rice or Fries, Fresh Vegetables and Peppercorn sauce or Truffle jus

Ravioli **\$19**

Spinach and Ricotta cheese ravioli finished with light creamy Pesto sauce

Regular Burger 8oz  **\$14**

Certified Angus Beef Burger cooked to your perfection served with Lettuce, Tomato, Coleslaw and French Fries

Polaris Burger 8oz  **\$16**

Certified Angus Beef Burger cooked to your perfection served with Lettuce, Tomato, Fried Onions, Cheese, Bacon and French Fries

Lunch Special

Check with your waiter

Veg Burger **\$16**

Veg burger made with Potatoes, Carrots, Peas, Onions served on a bun With Lettuce, tomato and Fries

15% gratuity will be added to your bill

Pizza

Cheese Pizza **\$14.50**

*10 inch Homemade Thin crust pizza made with Basil Tomato Sauce
And Mozzarella Cheese*

Pepperoni Pizza **\$15.50**

*10 inch Homemade Thin crust pizza made with Basil Tomato Sauce, Pepperoni
And Mozzarella Cheese.*

Vegetarian Pizza **\$20.00**

*10 inch Homemade Thin crust pizza made with Basil Tomato Sauce, Onions, Peppers
Olives, mushrooms.*

Polaris Pizza  **\$22.50**

*10 inch Homemade Thin crust pizza made with Basil Tomato Sauce, Ground Beef
Mushrooms, Onions, Peppers and Buffalo Mozzarella Cheese.*

Carriage House Pizza  **\$25.00**

*10 inch Homemade Thin crust pizza made with Basil Tomato Sauce, Ground Beef
Baby Shrimp, Onions, peppers and Mozzarella Cheese*

Surf and Turf  **\$27.00**

*10 inch Homemade Thin crust pizza made with Basil Tomato Sauce, Ground Beef
Shrimp, Onions, Peppers and Mozzarella Cheese*

Add Tomatoes, Onions, Peppers, Olives, Grilled Mushrooms, Grilled Eggplant **\$1.50**

Grilled Zucchini .

Chicken **\$3.00**

Shrimp **\$6.00**

15% gratuity will be added to your bill