

DINNER MENU

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TEE OFF

CHILI NACHOS | 19 [V] [GF]

Chili + Pepper Jack + Tomato Salsa + Jalapeños + Corn Chips + Sour Cream

Add Guacamole +5 | Bacon +4 | Chicken +8 | Brisket Barbacoa +7 ea.

QUESADILLA | 16

Pepper Jack Cheese + Roasted Bell Pepper + Red Onion + Salsa

Add Guacamole +5 | Bacon +4 | Chicken +8 | Brisket Barbacoa +7 ea.

HERBIE'S FISH CHOWDER | 12

Bermudian Fish Chowder + Sherry Peppers + Rum + Johnny Bread

DAMN DELICIOUS SHRIMP | 19 [GF]

Lemongrass Marinade + Cilantro Lime Dip

CHEESY LAMB BITES | 19 [GF]

Lamb Meatballs + Med. Tomato Sauce + Tzatziki + Toasted Focaccia

TRIO OF DIPS | 19 [GF]

Red Beetroot Dip + Spinach Artichoke Dip + Guacamole + Corn Chips

WILD WINGS | 6 for 19 | 9 for 27 | 12 for 34 [GF]

Crispy Fried Chicken

CAULIFLOWER WINGS | 19

Fried Buffalo Cauliflower

Choice of Sauce:

Boundary Barbecue – Sweet & Smokey [GF]

Buffalo – Classic Hot Vinegar Sauce [GF]

Citrus Zing - Lemon Pepper Sauce [GF]

Sticky Finger – Garlic Honey [GF]

Wings come with crunchy vegetable sticks and green goddess dip

STICKY FINGER RIBS | 19 [GF]

Garlic Honey Glazed

WAHOO NUGGETS | 19

Smoked Tartar Sauce + Lime + Pickled Onion

POUTINE | 15 [V] [GF]

Cheese Curds + Gravy or Vegan Chili

Add Extra Gravy | Mushroom | Jalapeño | Fried Onion | Sour Cream +2 ea.

Add Guacamole +5 | Bacon +4 | Chicken +8 | Brisket Barbacoa +7 ea.

TACOS | 3 for 19 | 5 for 28

Apple Slaw + Pineapple Jalapeño Salsa

Choice of: Spiced Wahoo | Brisket Barbacoa | Fried Chicken | BBQ Jackfruit [V]

FOLLOW THROUGH

SMOKED CAESAR | 24 [GF]

Romaine Lettuce + Paprika Croutons + Fried Capers + Smoked Gouda + Smoked Bacon + Smoked Caesar Dressing

WINTER BEETROOT QUINOA SALAD | 24 [V]

[GF] Beetroot + Quinoa + Chickpea + Roasted Corn + Avocado + Bell Pepper + Red Onion + Arugula + Goats Cheese + Cherry Tomato + Lime Vinaigrette

ON THE GREENS | 21 [V] [GF]

Balsamic Vinaigrette + Cherry Tomato + Bell Pepper + Cucumber + Red Onion + Goats Cheese + Mixed Greens

Salads Add Chicken +8 | Wahoo +9 | Shrimps +12 | Grilled Flank Steak +15 ea.

MAINS

BEEF SHORT RIB | 40 [GF]

12oz Slow Cooked + Mash Potato + Beef Jus + Onion Ring

100z RIBEYE | 41 [GF]

Boundary Steak Seasoning + Peppercorn Sauce + Apple Slaw

Add Mushrooms 4 | Onion 4 | Shrimps 12

1/2 JERK CHICKEN | 32 [GF]

Grilled Jerk Chicken + Apple Slaw

WEEKLY VEGAN SPECIAL | M.P.

Ask your Server for more details

GLAZED ATLANTIC SALMON | 38 [GF]

Glazed with Local Honey + Steamed Chili Broccoli

BOUNDARY CURRY | 32 [GF] [V]

Authentic Indian Curry. Choice of: Chicken or Vegetable w/Tofu or Jackfruit w/Tofu + Basmati Rice + Poppadoms + Raita

SIDE LINERS

CHARRED VEG | 12 [V] [GF]

Farm to Fire Vegetables + Chimichurri

MASHED POTATOES | 12 [GF]

Melted Butter

SWEET POTATO WAFFLE FRIES | 10 [V] [GF]

Chipotle Aioli

CLASSIC FRIES | 10 [V] [GF]

Tomato Ketchup

MAC 'N' CHEDDAR | 11

Three Cheese Blend

CRUNCHY ONION WHEELS | 10

Onion Rings + Sweet BBQ Sauce

BETWEEN THE BUNS

ROOSTER WOOSTER | 24

Fried Chicken + Buffalo Sauce + Ranch Dressing + Pickled Red Onions + Brioche Bun

BOUNDARY BURGER | 24 [GF]

6oz Beef Patty + Pickles + Bacon + Tomato + American Cheese + Smoky BBQ Sauce + Onion Rings + Brioche Bun

ANGLERS CATCH | 24

Fried Wahoo + Creamy Slaw + Smoked Tartar Sauce + Raisin Bread

GRILLED STEAK SANDWICH | 29 [GF]

Sliced Steak + Caramelized Onion + Pepper jack Cheese + Arugula + Tomato + Lime Sauce + House Roll

TRIO OF SLIDERS | 26 [V]

Choice of 3: Dry Aged Beef + Fried Chicken or Jackfruit + American Cheese + Pickles + Boundary BBQ Sauce + Apple Slaw

LAMB BURGER | 25 [GF]

6oz Lamb Patty + Tzatziki + Feta Tapenade + Arugula + Tomato + Brioche Bun

All sandwiches come with crispy fries or green salad.

FLAT BREAD PIZZA

BOUNDARY'S BBQ PIZZA | 26 [GF]

Mozzarella + Cheddar + Red Onion + Roasted Bell Pepper + Cilantro + BBQ Sauce

Choice of: Chicken | Barbacoa Brisket | BBQ Jackfruit

SIGNATURE PIZZA | 27 [GF]

Chorizo + Pepperoni + Tomato Sauce + Mozzarella + Black Olives + Tomato + Pesto + Red Onion + Goat Cheese + Balsamic Reduction

THE BITE | 21 [GF]

Mozzarella + Cheddar + Tomato Sauce

Add Mushroom | Pepperoni | Jalapeño | Pineapple | Olives | Caramelized Onion | Red Onion | Bell Pepper | Tomato +2 ea.

Add Brisket | Chicken | Chorizo | BBQ Jackfruit +4 ea.

VEGGIE SUPREME | 27 [GF]

Tomato Sauce + Mozzarella + Black Olives + Tomato + Pesto + Goat Cheese + Basil + Caramelized Onion + Mushroom + Balsamic Reduction

Gluten free pizza base +4

Tag #boundaryBM for a chance to be featured on Boundary TV!

[V] Vegan & Vegetarian [GF] Gluten Free – Items are, or can be modified to be Vegan, Vegetarian or Gluten Free – please tell your server when ordering.

For your convenience a 17% gratuity will be added to your bill. Consumption of raw or undercooked meats can present a potential health risk.

Please inform your server of any dietary concerns or allergies as many ingredients are not listed on the menu.

DINNER MENU

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DESSERTS

APPLE CRUMBLE | 14
Vanilla Ice Cream + Chocolate Sauce

SCOOPS | 4 [GF]
Vanilla or Chocolate Ice Cream

CHOCOLATE BOMB | 13
Chocolate Lava Cake + Vanilla Ice Cream +
Chocolate Sauce

SORBET | 8 [V][GF]

IRON COOKIE | 13
Warm Chocolate Chip Cookie + Vanilla Ice Cream
+ Chocolate Sauce

LOCAL DRAFTS

BERMUDA CRAFT BREWING | 13
White Caps
Citrus Smash

INTERNATIONAL DRAFTS

HARPOON IPA | 13

STELLA ARTOIS | 13

HEINEKEN | 13

ANGRY ORCHARD CIDER | 13

FEATURED DRAFT | 13
BUCKET OF BEER (6 BOTTLES) | 50
PITCHER OF BEER | 45

INTERNATIONAL BOTTLED BEERS & CIDER

HEINEKEN | 10

PERONI | 10

COORS LIGHT | 10

CORONA + CORONA LIGHT | 10

BLUE MOON BELGIAN WHITE | 10

CARLSBERG ELEPHANT BEER | 10

GUINNESS | 11

RED STRIPE LAGER | 10

HEINEKEN 0.0 (Non-Alcoholic) | 10

SHOOTERS

HONEY LAVENDER LEMON DROP | 13
Citrus Vodka+ Lavender Syrup+ Fresh Lemon
Juice+ Organic Honey+ Sugar Rim

SALTED CARAMEL SHOOTER | 13
Vanilla Vodka + Amarula+ Carmel Syrup

FRUITY PEBBLES SHOT | 13
Tequila+ Blue Curacao+ Almond Milk+ Grenadine+
Whipped Cream+ Fruity Pebbles

KEY LIME-ADE | 13
Gin + Key-Lime Syrup+ Sprite

PASSIONATE KISS | 13
Goslings Gold Rum + Passion Fruit Syrup + Fresh
Lemon Juice + Grenadine

SHOOTER TREE | 45
Any 4 Shots Above

MARTINIS

COTTON POP COSMO | 18
Absolute Peach Vodka + Cointreau + Fresh Lemon
Juice + Cranberry + Vanilla + Cotton Candy

LYCHEE POMEGRANATE MARTINI | 18
Gold Rum + Lychee Liqueur + Pomegranate Syrup
+ Fresh Lemon Juice

WINTER ROSE | 18
Gin+ Coconut Concentrate+ Fresh Lemon
Juice+ Rose Syrup+ Sparkling Wine

SPARKLING SELECTIONS

PROSECCO 16 Glass | 75 Bottle

CHAMPAGNE 22 Glass | 120 Bottle

HOUSE WINES

CABERNET SAUVIGNON | **MERLOT** |
PINOT NOIR | **MALBEC** | **CHIANTI** | 16

SAUVIGNON BLANC | **CHARDONNAY** | **PINOT**
GRIGIO | **GAVI** | **ALBARINO** | 16

ROSÉ | 18

HOUSE SPECIALTIES

FLAVORED LONG ISLAND ICED TEA | 19
Choice of Georgia Peach | Old Fashion Root Beer |
Wild Watermelon

SANGRIA | Glass 15 | Tree 50 | Pitcher 50
Melon Pineapple Ginger

SHOOTER TREE | 45
Any 4 Shooters Above

FLUÈRE NON-ALCOHOLIC COCKTAILS

ROOT BEER OLD FASHION | 12
Fluère Non-Alcoholic Spiced Rum + Root Beer
Syrup + Cherry + Orange

VERA FLOWER MARTINI | 12
Fluère Non-Alcoholic Raspberry Gin + Coconut
Water + Fresh Lime Juice + Fresh Aloe

TROPICAL FRUIT MARGARITA | 12
Fluère Non-Alcoholic Smoked Agave Tequila +
Fresh Lime Juice + Fresh Fruit

COCKTAILS

BLUE KIWI DREAM | 17
Malibu + Blue Curaçao + Fresh Lemon Juice+
Fresh Pineapple + Fresh Kiwi+ Kiwi Syrup

MANGO PINEAPPLE MULE | 17
Vodka+ Fresh Pineapple Juice+ Fresh Lime Juice+
Mango Syrup+ Fresh Pineapple Chunks+ Ginger
Beer

GRAND DRAGON MARGARITA | 17
Blanco Tequila+ Grand Marnier+ Fresh Lime
Juice+ Dragon Fruit Syrup+ Jerk Salt

MOCKTAILS

LEMONGRASS + CUCUMBER LEMONDADE | 12
Cucumber Lemon Grass Syrup + Fresh Lemonade

SPARKLING ROSÉ | 12
Rosé Non-Alcoholic + Mixed Berries + Mint

SHIRLEY PASSION BLAST | 10
Passion Fruit + Ginger Beer + Grenadine

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CONNECT WITH US!

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