

EASTER DINNER 2022



STARTERS:

AWARD-WINNING LOBSTER BISQUE 13

CARROT & GINGER SOUP * 9

CLASSIC SHRIMP COCKTAIL * 14

BLOODY MARY DEVEILED EGGS * 8
HORSERADISH, TOMATO, TABASCO, CELERY SALT

CLAY HILL FARM'S ARTICHOKE DIP 11
TOAST POINTS

WILD MUSHROOM CRÊPE 12
BRIE, CARAMELIZED ONION, BECHAMEL

CAESAR SALAD 10
PARMESAN, VIDALIA ONION & LEMON EMULSION, TOSSED HEARTS OF ROMAINE,
CROSTINI

HOUSE SALAD * 10
BABY SPINACH TOSSED WITH PISTACHIOS, DRIED CRANBERRIES, MAPLE VINAIGRETTE

ROASTED BEET SALAD * 12
TOASTED WALNUTS, GOAT CHEESE, ARUGULA, CREAMY DILL DRESSING

ENTRÉES:

PAN SEARED ATLANTIC SALMON * 29
CLASSIC HOLLANDAISE,

NEW ZEALAND LAMB RACK 37
PARSLEY, CHIVE, DIJON ENCRUSTED, PARSNIP-CELERY ROOT PUREE

HONEY DIJON GLAZED HAM * 26

PRIME RIB OF BEEF 10-OZ CUT * *MARKET PRICE*
SLOW-COOKED ANGUS RIBEYE, NATURAL AU JUS, HORSERADISH CREAM

GRILLED SWORDFISH * 29
LEMON HERB BUTTER CHIVE OIL

SEAFOOD STUFFED HADDOCK 31
LOBSTER CREAM SAUCE

BOURSIN STUFFED STATLER CHICKEN BREAST * 25
GRILLED SPRING ONION PESTO

*ABOVE ENTRÉES SERVED WITH PARSLEY BUTTERED NEW POTATOES
& ASPARAGUS*

BASIL BURRATA RAVIOLI 25
SAUTÉED SPINACH, ROASTED TOMATO CHUTNEY

**GLUTEN-FREE PREPARATIONS AVAILABLE, PLEASE ASK YOUR SERVER*

Easter Sunday ~ April 17, 2022