

Easter Dinner 2024

STARTERS:

AWARD-WINNING LOBSTER BISQUE 16
A 38-YEAR FAVORITE!

ROASTED BEET SOUP 14 *(GF)
BASIL-MUSTARD OIL, SPICED WALNUTS, DILL CREAM

CLASSIC SHRIMP COCKTAIL 18 *(GF) (DF)
4 JUMBO SHRIMP, CLASSIC COCKTAIL SAUCE, SLICED LEMON

BURRATA 16 *(GF)
HEIRLOOM TOMATO PESTO PURÉE, TOASTED PINE NUTS, PRESERVED LEMON DRESSING

FRIED BRUSSELS SPROUTS 15 *(DF)
MAPLE-MUSTARD GLAZE, SPICED ALMONDS

CRAB CAKES 21 *(DF)
CORN RELISH, LEMON AÏOLI

CAESAR SALAD 12
PARMESAN, VIDALIA ONION & LEMON EMULSION, HEARTS OF ROMAINE, HOUSEMADE CROUTONS

STRAWBERRY SALAD 14 *(GF)
MIXED FIELD GREENS, CANDIES PECANS, GOAT CHEESE, BALSAMIC DRESSING

ENTRÉES:

ROASTED ATLANTIC SALMON 34 *(GF)
TZATZIKI PURÉE

CLASSIC EASTER HAM 27 *(GF) (DF)
PINEAPPLE GLAZE

PRIME RIB OF BEEF 12-OZ CUT 45 *(GF)
SLOW-COOKED ANGUS RIBEYE, NATURAL JUS, HORSERADISH AÏOLI

HALF RACK OF SPRING LAMB 34 *(GF) (DF)
MAPLE-APRICOT GLAZE

SEAFOOD STUFFED HADDOCK 38
LOBSTER CREAM SAUCE

STATLER CHICKEN BREAST 29 *(GF)
HERBED JUS

*ABOVE ENTRÉES SERVED WITH ROASTED FINGERLING POTATOES
& SEASONAL VEGETABLE*

MASSAMAN CURRY 24 *(GF) (DF) (VEGAN)
MIXED VEGETABLES, POTATOES

**(GF)= GLUTEN FREE (DF)= DAIRY FREE*

Easter Sunday ~ March 31, 2024