

Easter Dinner 2026

STARTERS:

AWARD-WINNING LOBSTER BISQUE 16
A 40-YEAR FAVORITE!

CARROT APPLE GINGER SOUP 14 (GF)
CANDIED PECAN CRUMBLE, CHIVES

CLASSIC SHRIMP COCKTAIL 19 (GF)(DF)
4 JUMBO SHRIMP, CLASSIC COCKTAIL SAUCE, SLICED LEMON

BURRATA 17
STRAWBERRY COMPOTE, FRESH STRAWBERRIES, SUNFLOWER SEEDS, TORN BASIL, BALSAMIC GLAZE

FRIED BRUSSELS SPROUTS 16 (DF)
MAPLE-MUSTARD GLAZE, SPICED ALMONDS

CRAB CAKE 22
CORN VELOUTÉ, CHARRED CORN, LEMON ZEST

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

SPINACH SALAD 14 (GF)
PISTACHIOS, CHÈVRE, DRIED CRANBERRIES, MAPLE VINAIGRETTE

ENTRÉES:

GRILLED ATLANTIC SALMON 36 (GF)
LEMON-CAPER-ARTICHOKE SAUCE

CLASSIC EASTER HAM 28 (GF)(DF)
PINEAPPLE GLAZE

PRIME RIB OF BEEF 12-OZ CUT 48 (GF)
SLOW-COOKED ANGUS, NATURAL JUS, HORSERADISH CREAM

RACK OF SPRING LAMB 46 (GF)
APPLE SOUBISE

CRABMEAT STUFFED HADDOCK 38
LOBSTER NEWBURG SAUCE

STATLER CHICKEN BREAST 33 (GF)(DF)
ROSEMARY VELOUTÉ

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

MUSHROOM RISOTTO 28
ASPARAGUS, SWEET DROP PEPPERS, SHAVED TRUFFLE (GF) (DF) (VEGAN)

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

Easter Sunday ~ April 5, 2026