

3 Course EASTER DINNER

First Course (Choose one)

Baby Spinach Salad
Mandarin oranges, candied almonds, grape tomatoes, crispy onions, citrus ginger dressing

Roasted Beet Salad
Red and yellow beets, baby arugula, pickled egg, red onion, crispy goat cheese fritter, sherry vinaigrette

Classic Caesar Salad
Baby romaine hearts, garlic croutons, creamy dressing, shaved parmesan

Homemade Fresh Mozzarella
Warm mozzarella, grilled asparagus, marinated artichokes, roasted tomato, crispy prosciutto, micro basil, white balsamic glaze

Jumbo Shrimp Cocktail(+5)
Fresh lemon, tangy cocktail and remoulade sauce

Second Course (Choose one)

Roasted Half Chicken
Butter poached pee wee potatoes, zucchini & yellow squash ribbons, baby carrots, blistered grape tomatoes, pan jus

Grilled Atlantic Salmon
Creamy wild mushroom risotto, julienne plum tomato bruschetta, baby basil, white truffle essence

Spinach Ravioli
Heirloom tomato pomodoro, garlic cream drizzle, shaved pecorino Romano

Surf & Turf (+10)
Grilled filet mignon and jumbo shrimp, ancho butter, andouille fingerling hash, grilled broccolini.

Braised Lamb Shank
Root vegetable mash, tricolor baby carrots, crispy leeks, pomegranate demi glaze

Third Course (Choose one)

Vanilla Cheesecake

Brownie Sundae

Carrot Cake Bread Pudding

\$69.95

Plus Tax & Gratuity
Beverages not Included

\$50.00 deposit due
at time of booking

Before placing your order, please inform your server if a person in your party has a food allergy.

Consuming raw or under cooked meats, fish, shellfish or fresh shelled eggs may increase your risk of food borne illness, especially if you have certain medical conditions.