



# EASTER DINNER

## 🐰 MENU 🐰

### FIRST COURSE

Today's Soup  
New England Clam Chowder  
5 Jumbo Chilled Shrimp  
8 Littleneck Clams on the 1/2 shell  
6 Cape Cod Oysters on the 1/2 shell  
Crab Bisque crabmeat | *classic cream bisque, chive*  
Baked Littleneck Clams Casino | *bacon, garlic butter*  
Crab Cake Lump & claw meat | *smoked paprika aioli, Frisee salad*  
Fried Chevre Bruschetta | *Panko Crust, Tomato, Basil, Garlic, Balsamic*  
Fried Point Judith Calamari | *butter, garlic, banana & hot cherry peppers*  
Caesar Salad Romaine hearts | *garlic croutons, homemade dressing, anchovies*  
House Salad Spring Mix | *Campari tomato, shaved vegetables, Dijon vinaigrette*

### ENTRÉE

Ham | *Honey-Brown Sugar Glazed Ham, Mashed Potatoes Green Beans*  
Leg of Lamb | *Herb Roasted, Rosemary Jus, garlic Roasted Red Bliss  
Potatoes, Green Beans*  
Roast Prime Rib of Beef | *CAB, Twice Baked Potatoes, Creamy Horseradish,  
Au Jus, Green Beans*  
Swordfish | *Blackened, Parmesan Risotto, Grilled Pineapple Salsa*  
Panko Haddock | *butterflied shrimp, citrus beurre blanc, roasted  
potatoes, asparagus*  
Scallop Risotto | *Sweet Corn, Spring Peas, Bacon, Parmesan Crisps, Pea Shoots*  
Braised Boneless Short Ribs of Beef | *Fried Loaded Potato Gnocchi,  
Caramelized Carrots & Ciopollini Onions, Pan Juice*  
Drunken Half Chicken | *Dark Rum & Brown Sugar, garlic, crispy parmesan  
brussel sprouts, roasted garlic & sour cream mashed potatoes, country gravy*  
Pork | *Grilled Peppercorn brined Pork Chop, Garlic Mashed Potatoes, Grilled  
Pineapple Salsa*