



HAPPY EASTER TO YOU!

EASTER MENU

FIRST COURSE

- 5 Jumbo Shrimp**, Cocktail Sauce \$15
- Portuguese Stuffed Quahog** \$7
- New England Clam Chowder**, Cup \$7/Bowl \$12
- Lobster Bisque**, Cup \$8/Bowl \$14
- Caesar Salad**, Small \$7/Large \$12
- House Salad** with Dijon Vinaigrette \$7
- Truffle Mushroom & Short Rib Arancini**, Celeriac Cream, Parsnip Crisps, pomegranate, Chive oil \$11
- Pear, Arugula & Endive Salad**, Gorgonzola, Toasted Almonds, Pomegranate Jewels, Raspberry Balsamic Dressing \$12

ENTREES

- Brown Sugar Glazed Ham**, Garlic Mashed Potatoes, Roasted Butternut Squash, Green Beans & Onions \$26
- Duo of Lamb**, Pistachio & Herb Crusted Rack of Lamb, Braised Lamb Shoulder, Gratin Potato, Roast Baby Carrots, Baby Asparagus, Smoked Tomato Chutney \$39
- Honey Mustard Roasted Salmon**, Cranberry Compote, Roasted Potatoes, Asparagus \$29
- Panko Roasted Haddock**, 2 Jumbo Shrimp, Roasted Potatoes, Asparagus, Lemon Beurre Blanc \$31
- Roast Half Duck**, Rhubarb, Ginger & Orange Relish, Rice Blend, Chef's Vegetable \$29
- Braised Boneless Short Ribs of Beef**, Garlic Mashed Potatoes, Caramelized Carrots & Cipollini Onions, Cabernet Demi \$28
- Fig & Mascarpone Ravioli**, Caramelized Shallots, Brown Butter, Micro Greens \$24
- Slow Roasted Prime Rib of Beef**, Au Jus, Gratin Potatoes, Yorkshire Pudding, Chef's Vegetable, Creamy Horseradish, Au Jus \$34
- Lobster Pappardelle**, Maine Lobster, Wilted Tomatoes, Garden Peas, Pappardelle Pasta, Sherry Cream Sauce \$39
- Caramelized Scallops**, Basil Risotto, Strawberry Salsa \$32
- Butter & Herb Poached Grilled Center Cut Filet Mignon**, Garlic Mashed Potatoes, Asparagus, Cabernet Demi, Frisee, Truffle oil \$35

DESSERTS

- Crème Brulee** \$7
- Key Lime Pie** \$7
- Coconut Layer Cake** \$8
- Flourless Chocolate Cake** \$7
- Seven Layer Carrot Cake** with cream cheese frosting and pecans \$10