

Easter Menu

Starter

Carrot and Ginger Soup...10

Caesar Salad...14

*Romaine hearts, white anchovies, crisp croutons, shaved
Parmesan Reggiano cheese curls.*

Spring Salad...15

*Baby Iceberg lettuce, cherry tomatoes marinated in a Lemon
Dill Vinaigrette, topped with feta cheese and red onion.*

Chilled Shrimp Cocktail...15

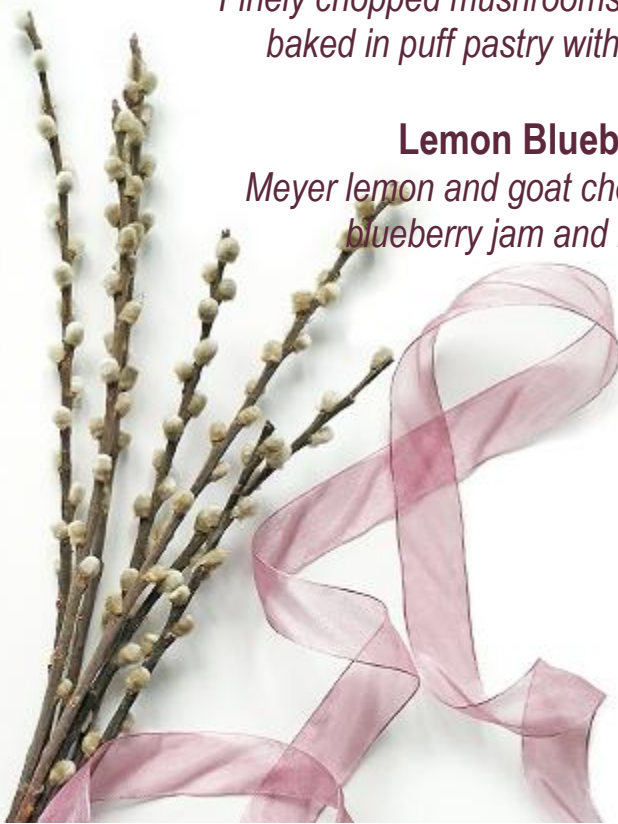
With house-made cocktail sauce and lemon.

Wild Mushroom Duxelles...16

*Finely chopped mushrooms, onion, herbs, and goat cheese
baked in puff pastry with a side of house-made demi.*

Lemon Blueberry Crostini...14

*Meyer lemon and goat cheese spread with house-made
blueberry jam and honey almond clusters.*





Main Course

Roasted Leg of Lamb...38

Slow cooked with fresh garlic, rosemary, and lemon finished with pan gravy. Garlic Cheddar Mashed Potato and Glazed Carrots.

Roast Duck...50

Our famous boneless half duck featuring an orange and apricot demi-glaze. Rice Pilaf and Glazed Carrots.

Pan Seared Scallop Florentine...38

Day boat scallops in a rich garlic parmesan cream sauce served over spinach. Rice Pilaf and Glazed Carrots.

Chicken Marsala...32

Lightly floured chicken breast sauteed with mushrooms and a rich savory cream sauce. Garlic Cheddar Mashed Potatoes and Glazed Carrots.

Pesto Cream Ravioli...30

Four cheese ravioli, pesto cream sauce, roasted red peppers.

Atlantic Salmon...36

Pan-seared salmon fillet finished with a black cherry glaze. Rice Pilaf and Glazed Carrots.

Filet Mignon...52

Eight-ounce, chargrilled, tenderloin topped with a Bearnaise Sauce. Garlic Cheddar Mashed Potatoes and Glazed Carrots.

