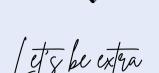
gluten sensitive options (GS)





Charcuterie & Cheese Board

imported & domestic meats and cheeses, garlic crostini, appropriate accoutrements

Small 25 / Large 45

Seafood Tower *

beer spiced poached 1/2 maine lobster, snow crab clusters, jumbo shrimp, sesame seed encrusted seared ahi tuna, oysters of the day

Small MP / Large MP*

bacon 7 pancake (short stack) 10 easter ham 7 mashed potatoes 9 chef's vegetable 9 maine lobster tail MP snow crab clusters * 1/2 lb 23 / 1 lb 44



soup, salad or appetizer

SOUP DU JOUR

garlic crostini

SPRING SALAD 🥞

mixed greens, fresh strawberries, goat cheese, sliced almonds, white balsamic dressing

MINI BAKED BRIE & BERRIES baked brie cheese, mixed berry jam, crostini

BAKED CINNAMON ROLL

gooey goodness

CLASSIC DEVILED EGGS 🥸 mayonnaise, mustard, paprika, chives

MIXED BERRIES (S)

whipped cream

PRIME RIB

certified black angus beef, african spiced rub, roasted garlic mashed potatoes, chef's veg, malbec au jus

ADD: 4 OZ. LOBSTER TAIL +\$22

EASTER HAM

maple brown sugar rubbed ham, dutch potatoes, chef's veg, deviled egg

LOBSTER MAC & CHEESE

creamy, cheesy pasta, breadcrumbs, lobster meat

SALMON CITRUS BEURRE BLANC

6 oz salmon filet, saffron risotto, lemon beurre blanc, chef's veg

OUICHE LORRAINE

bacon, shallots, gruyere cheese, pie crust, mixed green salad

FRENCH TOAST CASSEROLE

creamy custard-soaked brioche bread, cinnamon, crunchy pecans

Course Three

CARROT CAKE CHOCOLATE TORTE LIMONCELLO MASCARPONE CAKE

