



EASTER BRUNCH MENU

Appetizers

Scallops and Bacon \$24

Scallops wrapped in bacon, corn salsa, and a hot honey drizzle.

Mussels Fra Diavlo \$17

Spicy tomato vodka sauce, mussels, shrimp, shallots, garlic, and scallions

Brunch

Blueberry French Toast \$15

Portuguese sweet rolls dipped in french toast batter, topped with a blueberry mint compote. Served with a side of bacon

Quiche Lorraine \$15

Apple wood smoked bacon, asparagus, cheddar cheese served with side salad

Braised Lamb Benedict \$19

two poached eggs over slow cooked lamb topped with a blueberry mint compote served with homefries

Orange Caramel Ham \$23

Ham topped with an orange caramel glaze.
Served with potato au gratin, roasted asparagus

Prime Rib Dinner \$28

14oz Prime Rib, beef au jus, herb confit potatoes, and roasted eggplant

Specialty Dessert

Carrot Cake \$10

A moist spice cake with carrots, blended with spices and a rich cream cheese frosting.

SPECIALTY EASTER COCKTAIL

Mimosa with orange juice \$8 / Bloody Mary \$9 and up

Strawberry Sugar Cookie Martini \$13

Vanilla vodka, Irish cream, amaretto and strawberry puree. Rimmed with strawberry frosting and garnished with a bunny peep

