



EASTER DINNER SPECIALS

Appetizers

Scallops and Bacon

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

\$24

Mussels Fra Diavlo

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

\$17

Entrees

Orange Caramel Ham

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

\$23

Veal Marsala

linguine, pan seared veal, house made marsala sauce

\$26

Prime Rib Dinner

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

\$28

Halibut L'orange

Skin-on pan seared halibut with an orange reduction, tabbouleh, and roasted broccolini

\$28

Herb Crusted Lamb Shank

Herb crusted grilled lamb shank, creamy polenta, red wine demi, heirloom carrots

\$36

Dessert

Carrot Cake \$10

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

SPECIALTY EASTER COCKTAIL

Strawberry Sugar Cookie Martini \$13

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