



Easter Sunday Dinner

April 21, 2019

6 to 9 pm

Spring Pea, Leek and Potato Soup (vegan)

Pan Seared Sea Scallops with Roasted Corn Salsa

Classic Caesar Salad with Herbed Croutons

Assorted Greens with Asparagus, Cherry Tomatoes, Mango,
Shaved Radish, Toasted Almonds and House Vinaigrette



Linguini Arrabiata with Sautéed Shrimp and Scallops

Sautéed Chilean Sea Bass, Lemon Butter Parsley Sauce

Mixed Rice and Broccolini

Rosemary and Garlic Crusted Rack of Lamb, Herb Au Jus

Mashed Potatoes and Sautéed Haricot Vert

12 oz. Prime New York Steak, Red Wine Dijon Sauce

French Fries, Grilled Asparagus and Carrot Puree



Chocolate Soufflé with Fresh Whipped Cream

Strawberry, Pineapple and Mango Sorbets

With Mixed Berries and Shortbread Cookie

Banana Cheesecake with Fresh Whipped Cream,

Vanilla Wafer Cookie Crumbs and Caramel Sauce



Hot Coffee or Hot Tea

\$75.00 per person

Not inclusive of tax or gratuity