

APPETIZERS

Cream of Asparagus \$8

Bourbon Braised Pork Belly \$14 pickled spring vegetables, blistered grape tomatoes

Classic Shrimp Cocktail \$15 jumbo Gulf shrimp, cocktail & lamaise sauces

ENTRÉES

Aged Prime Rib of Beef \$33 *while it lasts! English style popover, au jus

Baked Easter Ham \$26 brown sugar glaze, classic fruit sauce

Shrimp Scallops Duet \$31 day boat Georges Bank scallops paired with jumbo Gulf shrimp, spring pea & tomato risotto, mint pesto drizzle

Pistachio Encrusted Chicken \$24 airline chicken breast, roasted pepper beurre blanc

DESSERTS

Carrot Cake \$9 rich cream cheese icing

Tiramisu \$8 espresso soaked lady fingers, sweet mascarpone

Malibu Rice Pudding \$7 creamy rice pudding, Malibu rum soaked dried cherries

