

Easter

April 20, 2025

We are offering a Special Easter
ala carte Dinner Menu from 11:30 to 6:00 p.m.
Including some Brunch Items that will be available till 2:00pm
(Minimum Order of a Brunch Item or an Entrée)

Ala carte Menu available all day

Children's Menu 26.95 for children under 12

First Course

Potato Leek Soup with diced potatoes and diced leeks	9.00 cup 11.00 bowl	
Seasonal Greens Salad tossed with sliced red onions and diced tomato in a balsamic herb vinaigrette		12.95
Wild Mushroom Risotto in a black truffle vinaigrette	18.95	
Grilled Seafood Sausage with asparagus and wild mushroom risotto	16.95	
Grilled Chicken Sausage with bacon, and sweet pea risotto in a smoked tomato vinaigrette		15.95
BBQ pork Dumplings with black and white sesame seeds, sautéed spinach and shitake mushrooms in a plum ginger sauce	16.95	
Duck Dumplings with sautéed napa cabbage, shiitake mushrooms, and sweet peas in a spicy red pepper miso vinaigrette	15.95	
Vegetable Spring Rolls with sautéed spinach, and napa cabbage in a mango coulis		15.95

Brunch Items

Omelet with ham, spinach, goat cheese and potato and onion home fries	19.95	
Grilled Ham Steak with a sweet potato, shiitake mushroom, leek and bacon hash with a poached egg		24.95
Grilled Meat Loaf with melted Monterey Jack cheese, poached egg and potato and onion home fries		28.95
Grilled Salmon with an asparagus and red bliss potato salad in an asparagus and olive oil emulsion		26.95
Poached Eggs with hollandaise sauce, caramelized onion, bacon, sausage and spatzel home fries		21.95

Entrees

Grilled Beef Tenderloin Medallions with whipped potatoes, asparagus, leeks and diced carrots in a roasted garlic demi glace with red onion crisps	48.95	
Lightly Battered Chicken Breast layered with sliced ham and Monterey Jack cheese in a roasted garlic demi glace with whipped potatoes, broccoli, button mushrooms and caramelized onions	32.95	
"Shepherds Pie" braised diced lamb, carrots, celery, sweet peas and onions and whipped potatoes with phyllo crisps	39.95	
Sautéed Sea Scallops with orecchiette pasta, artichokes, asparagus, and sundried tomatoes in a roasted garlic vinaigrette	49.95	
Sautéed Salmon with a wild rice and spinach risotto in a lemon butter sauce	36.95	
Sautéed Shrimp with an asparagus and chorizo sausage risotto in a sweet chipotle chili vinaigrette		36.95
Fettuccine with asparagus and oven dried cherry tomatoes in a tomato and roasted garlic vinaigrette with goat cheese	26.95	

Desserts

Rice pudding in a phyllo shell with toasted almonds, whipped cream and cinnamon cookies		12.95
Assortment of Sorbets with fresh fruit and berries	13.95	
Warm Crepe with pastry cream warm macerated berries, and vanilla ice cream	15.95	
Milk Chocolate Cappuccino Mousse rolled in heath bar crunch in a caramel sauce	14.95	
Cheese Cake with graham cracker crumb crust, fresh strawberries and black berries in a berry coulis		13.95
Vanilla ice cream Sundae with toasted walnuts, sliced bananas, maraschino cherry, whipped cream and dark chocolate sauce	14.95	

Split Plate Fee 7.00