

Easter 2024

March 31, 2024

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

Ala carte Menu available all day

Children's Menu 26.95 for children under 12

For reservations call 908-806-6020

Easter Menu

First Course

Potato leek soup with diced potatoes and diced leeks	8.00 cup 10.25 bowl	
Seasonal greens tossed with sliced red onions and diced tomato in a balsamic herb vinaigrette		11.95
Angel hair pasta with wild mushrooms, julienne prosciutto and asparagus in truffle oil with parmesan cheese		16.95
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 ravioli with black and white sesame seeds, sautéed spinach and shitake mushrooms in a plum ginger sauce	14.95	
Duck ravioli with sautéed napa cabbage, shiitake mushrooms, and sweet peas in a spicy red pepper miso vinaigrette	15.95	
Vegetable spring roll with sautéed spinach, and napa cabbage in a mango coulis		15.95

Brunch Items

Grilled ham steak with a sweet potato, shiitake mushroom, leek and bacon hash with a poached egg		24.95
Ham, spinach and goat cheese omelet with potato and onion home fries	19.95	
Poached egg with grilled meat loaf, Monterey Jack cheese sauce 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

Second Course

Grilled beef tenderloin medallions with whipped potatoes, asparagus, leeks and diced carrots in a roasted garlic demi glace with red onion crisps	46.95	
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	31.95	
"Shepherds Pie" braised diced lamb, carrots, celery, sweet peas and onions in a pastry shell with mashed potatoes	39.95	
Sautéed sea scallops with orecchiette pasta, artichokes, asparagus, and sundried tomatoes in a roasted garlic vinaigrette	48.95	
Sautéed salmon with a wild rice and spinach risotto in a lemon butter sauce	36.95	
Sautéed shrimp with linguine, black olives, asparagus, leeks, and diced tomatoes in tomato and roast garlic vinaigrette	36.95	
Fettuccine with asparagus and roasted red and yellow peppers in garlic oil with fresh goat cheese		23.95

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