

# Easter 2022

April 17, 2022

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

## Brunch Items

Grilled ham steak with a sweet potato, shiitake mushroom, leek and bacon hash with a poached egg	18.95
Ham, spinach and goat cheese omelet with diced potato and caramelized onions	15.95
Poached egg with grilled meat loaf, Monterey Jack cheese sauce and potato and onion home fries	18.95
Grilled salmon with an asparagus and red bliss potato salad in an asparagus and olive oil emulsion	18.95
Poached eggs with hollandaise sauce, caramelized onion, bacon, sausage and spatzel home fries	16.95

## Ala Carte Menu First Course

Potato leek soup with diced potatoes and diced leeks	7.00 cup 9.25 bowl
Seasonal greens tossed with sliced red onions and diced tomato in a balsamic herb vinaigrette	9.95
Angel hair pasta with wild mushrooms, julienne prosciutto and asparagus in truffle oil with parmesan cheese	14.95
Grilled seafood sausage with asparagus and wild mushroom risotto	14.95
Grilled chicken sausage with black barley, and sweet peas in a smoked tomato vinaigrette	13.95
BBQ pork ravioli with black and white sesame seeds, sautéed spinach and shitake mushrooms in a spicy red pepper miso vinaigrette	13.95
Duck ravioli with sautéed napa cabbage, shiitake mushrooms, and sweet peas in a plum ginger sauce	14.95
Vegetable spring roll with a mango and micro green salad in a mango coulis	15.95

## Second Course

Grilled beef tenderloin medallions with whipped potatoes, asparagus, leeks and diced carrots in a roasted garlic demi glace with red onion crisps	43.95
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	29.95
“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 minced black olives in a roasted garlic vinaigrette	43.95
Sautéed salmon with a wild rice and spinach risotto in a lemon butter sauce	36.95
Sautéed shrimp with linguine, black olives, asparagus, leeks, cilantro and diced tomatoes in roasted garlic oil	36.95
Fresh tomato fettuccine with asparagus, and roasted red and yellow peppers in olive oil with fresh goat cheese	21.95

## Desserts

Rice pudding in a phyllo shell with toasted almonds, whipped cream and cinnamon cookies	8.95
Assortment of sorbets with fresh fruit and berries	9.95
Warm crepe with pastry cream warm macerated berries, and vanilla ice cream	9.95
Milk chocolate cappuccino mousse rolled in heath bar crunch in a caramel sauce	11.95
Cheese cake with graham cracker crumb crust, fresh strawberries and black berries in a berry coulis	9.95
Vanilla ice cream Sundae with candied walnuts, sliced bananas, maraschino cherry, whipped cream and dark chocolate sauce	9.95