



# Happy Easter 2019!

sunday, April 21, 11AM-2PM, \$24.99 per person  
children's menu upon request

## first choose one

### SPANISH BEEF SOUP

beef tenderloin, carrots, onions, tomato, ancho peppers

### TOMATO BISQUE

roasted red pepper oil & parmesan crouton

### SEAFOOD BISQUE

lobster & shrimp broth, sherry, cream

### CAESAR SALAD

baby romaine, garlic crouton, shaved parmesan

### CHOPPED HOUSE SALAD

mixed greens, romaine, sun dried tomato, kalamata olives, red onion, cucumbers, feta cheese, red wine vinaigrette, garlic crouton

### BUTTERMILK BLEU SALAD

applewood smoked bacon, Point Reyes bleu cheese, candied walnuts, iceberg lettuce

### PICKLED DEVILED EGGS

smoked salmon, dill, pickled onions

### BEET & ARUGULA SALAD

goat cheese, candied walnut, citrus honey vinaigrette

### CRISPY CALAMARI

cornmeal crusted, chili-lime vinaigrette, cilantro, peanuts, lime, mixed greens

### BLUE CHEESE PEI MUSSELS

roasted garlic, blue cheese, white wine sauce

### CRISPY ESCARGOT

sweet and spicy aji amarillo sauce

### VEGETABLE SPRING ROLLS

thai peanut sauce, scallion

## second choose one

### BRIOCHE FRENCH TOAST

mixed berry syrup, chantilly cream, caramel sauce

### EGGS CHESAPEAKE

english muffin, crab cake, breakfast potatoes, hollandaise

### SPINACH & WILD MUSHROOM OMELETTE

breakfast potatoes, baby spinach, roasted wild mushroom

### SEARED SALMON

mashed potato, roasted carrots and haricot vert, roasted vegetable demi glace

### SHRIMP AND GRITS

seared jumbo shrimp, andouille sausage, soffrito

### SALMON NICOISE SALAD

arcadian greens, haricot vert, red onion, cucumber, kalamata olives, red potatoes

### WAGYU BEEF TAVERN BURGER

brioche roll, aged Tillamook cheddar, crispy fried onion, North Country smoked applewood bacon, spiced ketchup, french fries

### PORK TENDERLOIN

caramelized brussel sprout & red potato sour hash, corriander dijon honey sauce

### SPRING GNOCCHI CARBONARA

potato gnocchi, ham, egg, peas, spring onion, garlic cream

### EASTER HAM

haricot vert & carrot, mash potato, grilled pineapple jus

### Chicken Saltimbocca

proscuitto & spinach, mozzarella, mustard herb sauce, haricot vert & carrot, mashed potato

### MUSHROOM WELLINGTON

shittake and portabella mushrooms, feta cheese spinach en crouete, five onion sauce, carrots

### CRAB CAKE

single five ounce crab cake, roasted corn, caper and potato hash

### FILET MIGNON

five ounce petit filet mignon, bernaise sauce, roasted corn, caper and potato hash

## A la Carte Dessert

### BRIOCHE BREAD PUDDING

caramel sauce, vanilla ice cream

\$6

### CANDY BAR

peanut butter mousse, nougatine, chocolate ganache, pretzel crust

\$7

### SMORES PIE CHEESECAKE

marshmallow fluff, graham cracker crust

\$7

### TAHARKA BROTHERS

SALTED CARAMEL ICE CREAM  
OR BLOOD ORANGE SORBET

\$7