



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
garlic cream

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 \$6
caramel sauce, vanilla ice cream

CANDY BAR \$7
peanut butter mousse, nougatine, chocolate ganache,
pretzel crust

SMORES PIE CHEESECAKE \$7
marshmallow fluff, graham cracker crust

TAHARKA BROTHERS \$7
SALTED CARAMEL ICE CREAM
OR BLOOD ORANGE SORBET