

Easter Menu

MARCH 31, 2024 • AVAILABLE 4:00 P.M. TO 7:30 P.M.

Appetizers

ARTICHOKE DIP 14.99

Served with toasted crostini.

HEIRLOOM TOMATO BRUSCHETTA 14.99

Marinated heirloom tomatoes, fresh mozzarella, basil, garlic and balsamic glaze on crostini.

SOUTHWEST EGGROLLS 14.99

Served with chipotle dipping sauce.

FIRECRACKER SHRIMP SKEWER 14.99

Three grilled jumbo shrimp wrapped with jalapeño bacon (has a little bit of "kick" to it, but is not real spicy). Served with chipotle sour cream.

FRIED CALAMARI 14.99

With marinara or remoulade dipping sauce.

COCONUT SHRIMP 14.99

Served with a piña colada dipping sauce.

Dinner Specials

RACK OF LAMB 50.99

Served with portobello mushroom demi glaze, mashed potatoes and asparagus spears.

CHICKEN CORDON BLEU 35.99

Hormone and antibiotic-free chicken breast stuffed with thinly sliced ham and melted Swiss. Topped with a pesto cream sauce. Served with mashed potatoes and asparagus spears.

SURF AND TURF 48.99

Filet Mignon (6oz) with 3 shrimp and topped with spinach bernaise sauce. Served with mashed potatoes and asparagus spears.

LOBSTER THERMIDOR 52.99

Lobster tail stuffed with lobster meat, shrimp, crab and scallops and topped with a classic French bechamel sauce. Served with basmati rice pilaf and asparagus spears.

Entrées below come with soup or house salad and choice of side. Sides = Au gratin potatoes, golden yukon mashed potatoes, seasonal vegetable or basmati rice pilaf.

Entrées

DELMONICO 38.99 GF, DF

A mouthwatering 12 oz cut of Certified Angus Beef® ribeye steak, grilled to tantalizing perfection. May also be served blackened.

BOURBON SIRLOIN 30.99 GF

Sizzling Sirloin Steak topped with a delightful bourbon sauce.

CHICKEN MARSALA 26.99 GF

Tender chicken cutlets sautéed in a distinctive mushroom and marsala wine sauce.

GINGER-LIME GLAZED SCOTTISH SALMON 32.99 GF, DF

Grilled salmon filet topped with a ginger-lime sauce.

PECAN-CRUSTED TROUT 28.99

Pan-fried trout filet encrusted with pecans and topped with a lemon-dijon mustard cream sauce.

SEA SCALLOPS 33.99 GF

Pan-seared sea scallops on a bed of cauliflower puree.

STUFFED PORTOBELLO MUSHROOM 18.99 GF

Portobello mushroom stuffed with quinoa and vegetable ratatouille. Topped with fresh mozzarella.

VEGAN GODDESS SALAD 18.99 V, GF, DF

Organic greens, quinoa ratatouille, dried cranberries, candied pecans, avocado, orange segments and orange-basil vinaigrette.

PASTA SANTA CRUZ 26.99

Chicken, shrimp and Chorizo in a delicious garlic chipotle cream sauce. Served over linguini.

V= VEGAN • GF= GLUTEN FREE • DF= DAIRY FREE