

EASTER DINNER

4.4.21



STARTERS

LOBSTER CHOWDER

Bacon, Sherry, Cream

STRAWBERRY FIELDS SALAD

Arugula, Strawberries, Sunflower Seeds, Chevre Cheese, Lemon Thyme Vinaigrette

GARDEN GREENS SALAD

Garden Greens, Cucumbers, Tomatoes, Onions, Balsamic Vinaigrette

TAVERN CHIPS

Saratoga Style Crispy Potato Chips, Mornay Cheese Sauce, Crumbled Bleu Cheese

UPGRADE TO SHRIMP TRIO (add\$6), add a course \$10

Cocktail Sauce

ENTREÉS

MAHI MAHI

chef grains, pomegranate, mandarin, fennel salsa, roasted fingerlings, asparagus

PRIME RIB 14 OZ

potatoes, spring vegetables, popover, Au Jus
(please tell server if you request horseradish cream)

Make it Surf & Turf (Add \$15)

LOBSTER TAIL

drawn butter, chef grains, asparagus

PETITE Rack of LAMB

sous vide rack of lamb, roasted fingerlings, asparagus, rosemary pan demi glace, side minted yogurt

LOBSTER Mac N CHEESE

lobster, cream, sherry, panko crumbles

CHICKEN UNPARM

breaded chicken cutlet, pomodoro sauce, fresh burrata, over house herb pesto penne

HAM & TURKEY

vegetable potatoes hash, apricot glaze

cornbread sausage stuffing, cranberry sauce, gravy

VEGETARIAN LASAGNA

eggplant, squash, lasagna sheets, cheese, spinach

(vegan ravioli available upon request)

DESSERTS

CHOCOLATE MOUSSE

chocolate mousse, hazelnut cookie, whipped cream

STRAWBERRY Cream Cake

sponge cake, strawberries, whipped cream

SMORES TART

graham crust, chocolate brownie, marshmallow

KEY LIME CHEESECAKE

scented whip cream, sunshine berries

BELGIUM WAFFLE SUNDAE

warm European waffle, salted caramel ice cream, whipped cream, house warm chocolate sauce

Make it a Cone and Take it To Go For A Stroll

Easter Bunny Coffee
Coffee, Herbal Tea