

EASTER 2025

3 COURSE DINNER | \$65 pp

CHOICE OF ONE FOR EACH COURSE

STARTERS

Lobster Chowder - House Lobster Stock, Bacon, Sherry, Cream

Mixed Greens Salad - Blue Cheese, Crispy Shallots, Diced Tomatoes, Crispy Bacon and Red Wine Vinaigrette

Shrimp Tempura - Asian Noodle Salad Sweet Peppers, Bok Chow and Sesame Soy Essence

ENTREES

Prime Rib - Mashed Potatoes, Local Spring Vegetables, Popover, Au jus

Broiled Lobster Tail - Steamed Basmati Rice, Asparagus, Drawn Butter and Lemon

Grilled Salmon - Sweet Potato Puree, Brussels Sprouts, White Wine Sauce, Parsnip Crisps

Roasted Leg of Lamb - Rosemary Whipped Potatoes, Local Spring Vegetables, Natural Jus

Grilled Ham Steak - Sweet Potatoes, Local Spring Vegetables, Pineapple Sweet and Sour Sauce

SWEETS

Chocolate Mousse

Vanilla Cheesecake

Mocha Cream Brulee

Key Lime Tart



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