

EASTER MENU

BREAKFAST & LUNCH

19

THE LOBSTER BENEDICT

Cold Water Lobster on toasted English Muffins with Poached Eggs & Hollandaise Sauce.

18

THE TRINITY LAMB SALAD

A Trio of Grilled New Zealand Lamb Chops on a bed of Spring Greens with Artichokes, Olives, Tomatoes, Onions, Feta Cheese & an Oregano Vinaigrette.

17

SMOKED SALMON FRITTATA

Twin Classic Frittata with Smoked Salmon, Capers, Onions, Tomatoes & Cream Cheese. Topped with a Green Onion Velouté Sauce.

20

THE SURF, TURF & PRAIRIE

Twin Petit Filet Mignon (medium well) with Poached Eggs & Béarnaise Sauce. Topped with Fried Jumbo Oysters.

17

SOUTH AFRICAN PIRI-PIRI SHRIMP SALAD

Five Jumbo Shrimp, marinated & seared in a Spicy Ginger-Pepper Sauce. Served on a bed of Field Greens with Tomatoes, Roasted Peppers, Feta Cheese, Cucumbers & Onions, then finished with Charred Lemon & Olive Oil.

16

MOROCCAN TRADER'S SALAD

Quinoa mixed with Tomatoes, Oregano, Minted Tabbouleh, Herbed Couscous & Grilled Chicken Satay, then topped with a Spicy Peanut Sauce.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

EASTER MENU

DINNER

38

HALIBUT FINOCCHIO

Pan-seared Alaskan Halibut Filet drizzled with a Fresh Fennel & Sambuca Cream Sauce. Served with Risotto & Seasonal Vegetables.

32

CHARCOAL-ROASTED LEG OF LAMB

Sliced, Imported Leg of Lamb, slow-roasted in a charcoal oven, then finished with a Blackberry-Port Wine Demi-glace. Served with Mashed Potatoes & Seasonal Vegetables.

42

THERMIDOR DE HOMARD

Cold Water Lobster Tail (8 oz.) tossed with a Creamy Parmesan Cheese, Grated Gruyere & English Mustard Velouté Sauce, then broiled in Shell. Served with Risotto & Seasonal Vegetables.

42

VEAL CHOP SALTIMBOCCA

Pan-roasted, Center-cut, Bone-in Veal Chop topped with Sage, Provolone Cheese & Country Ham, then finished with a Chianti Wine Glace de Viande. Served with Mashed Potatoes & Seasonal Vegetables.