

Easter

A la Carte

STARTERS

- CARROT ORANGE GINGER SOUP 5
citrus creme fraiche
- TRUFFLED DEVILED EGGS 7.5
black pepper & chive, harissa olive oil
- GREEK TOAST 12
grape tomato, cucumber, bell pepper, pickled red onions, kalamata olive tapenade, feta, ladolemono
- CARROT HUMMUS 7.5
zu'atar spiced pita, crudite
- SHRIMP COCKTAIL 13.5
chilled jumbo shrimp, cocktail sauce, lemon wedge
- CRISPY CALAMARI 12.5
sweet banana peppers, sriracha lime aioli
- LAMB MEATBALLS 11
avocado tzatziki, citrus chive oil
- LOBSTER & CRAB CAKE 14.5
baby arugula, chili lime aioli

GREENS

- SPRING MIX SALAD 10
local field greens, grape tomato, cucumber, pickled red onions, balsamic honey vinaigrette
- PEAR & ARUGULA 11.5
port poached pears, baby arugula, crumbled goat cheese, honey riesling vinaigrette
- ROMAN CAESAR SALAD 9.5
romaine hearts, creamy roman dressing, brioche croutons, pecorino romano
- ROASTED BEETS & FARRO 11.5
local roasted beets, italian farro, carrots, sweet basil vinaigrette

MAINS

- GRILLED LAMB CHOPS 27.5
local fingerling potatoes, avocado greek yoghurt sauce, grilled asparagus
- GRILLED SALMON 24.5
carrot ginger sauce, wild rice pilaf, grilled asparagus
- CRAB MEAT STUFFED FLOUNDER 27
wild rice pilaf, sautéed baby spinach, creamy prosecco lobster sauce
- LOBSTER & CRAB CAKES DINNER 29
twin crab cakes with lobster meat, wild rice, chili lime aioli, grilled asparagus
- CITRUS ROASTED CHICKEN 19
free range roasted skin on chicken breast, mashed potatoes, grilled asparagus, citrus herb compound butter
- STOUT BRAISED SHORT RIB 25
slow braised boneless short rib, mashed potato, braised red cabbage, stout braise reduction
- FILET MIGNON 29.5
grilled 8oz center cut black angus beef tenderloin, mashed potato, grilled asparagus, classic tarragon shallot béarnaise
- PRIME NY STRIP STEAK FRITES 28
10oz center cut boneless strip steak, black garlic truffle butter, fries, sriracha ketchup
- PORK PORTERHOUSE CHOP 23
bone in pork chop, apple bourbon glaze, spaetzle, braised red cabbage
- WIENERSHNITZEL 25
pan fried veal cutlet, spaetzle, braised red cabbage
- EGGPLANT ROLLATINI 16.5
ricotta & herb stuffed eggplant, linguine marinara
- RIGATONI VODKA & SHRIMP 21.5
sautéed shrimp, pancetta, sweet peas, parmesan, creamy pink sauce
- APRICOT RIESLING GLAZED PIT HAM 16.5
roasted fingerling potatoes, braised red cabbage, apricot riesling glaze

DESSERTS 7.5

- LAVA CAKE
- APPLE TART
- OREO MUDSLIDE
- CARROT CAKE
- PEANUT BUTTER CUP CHEESECAKE
- NY CHEESECAKE
- CANTALOUPE SORBET
- ORANGE PINEAPPLE GELATO