

Easter Menu

Handmade Bread and Rolls, Choice of Soup or Salad, Entrée, Dessert and Beverage

Salads

Fresh fruit and berries

Caesar Salad

Pear and Goat Cheese Salad - with lavender honey vinaigrette, goat cheese, Beaujolais poached pears and pecans

Cream of Asparagus Soup

Onion Soup Gratinée

Entrees

Lump Crab Benedict

Poached eggs, fresh sautéed spinach and lump crabmeat on an English muffin topped with hollandaise sauce. Served with breakfast potatoes

Sirloin Benedict

Poached eggs with shaved house roasted Angus sirloin on an English muffin topped with demi-glace hollandaise. Served with breakfast potatoes and seasonal fruit

Grilled Salmon 'Benedict'

Grilled French country bread with asparagus and 7 oz grilled Norwegian salmon filet topped with hollandaise and served with a baby field green salad with white balsamic shallot vinaigrette

Traditional Easter Ham

Carved smoked ham with peach brown sugar glaze, scalloped potatoes, peas with pancetta, baby carrots and mushroom with garlic and thyme

Carved Sirloin

Whole roasted angus sirloin with garlic rosemary crust carved to order. (cooked medium) Served with mashed potatoes, peas with pancetta and bearnaise sauce

Salmon Dijonnaise

Grilled 8 oz Atlantic salmon filet with creamy Dijon vinaigrette, sauteed asparagus with shallot butter and mashed potatoes

Pinot Braised Short Ribs

With mashed potatoes, baby carrots, mushrooms and pinot pan sauce

Penne Pesto with Grilled Chicken or Sauteed Shrimp

Chicken Paillard

Chicken cutlets sauteed with lemon caper wine sauce. Served with mashed potatoes and baby green beans

Sole Grenobloise

Sauteed Lemon Sole with butter, capers and wine cream sauce. Served with oven roasted potatoes and baby green beans

Choice of Handmade Cake

Lemon with strawberry filling, coconut with pineapple filling, blueberry and cream, red velvet, chocolate raspberry

Iced Tea, Coffee or Soda

\$42 per person by reservation only 972-212-4339 separate kid's menu available \$12.95 twelve and under