



Easter Dinner

Sunday, April 21, 2019 **SAMPLE MENU**

All Entrée Selections include choice of Appetizer, Soup or Salad, entrees served with holiday scalloped potatoes, mixed vegetables and Dessert

Appetizer Selections

Shrimp Cocktail, Clams Casino,
Tomato Bruschetta or
Raspberry and Brie in Pastry

Soup or Salad

Creamy French Spring Vegetable
or Tossed Salad with Balsamic
Vinaigrette

Entrée Selections

Honey Glazed ham

Slow cooked, served with pineapple glaze and pineapple bread stuffing. \$26

Rack of lamb

Baked with herbed bread crumbs, finished with a fig and balsamic glaze. \$43.

Prime Rib

Seasoned slow roasted Prime Rib of beef, au jus. \$35

Filet Mignon

Char-broiled, eight-ounce Filet Mignon, house compound butter and a Bordelaise sauce. \$41.

Berry Sangria Chicken

A French Cut chicken breast, seared and slow roasted, a red sangria reduction with strawberries and black berries. \$29.

Honey-Ginger Salmon

Char-broiled Salmon fillet, finished with a honey-ginger glaze with red pepper garnish. \$33

Broiled Seafood Combination

A six-ounce Lobster tail, crab cake, shrimp, scallops and flounder. \$45.

Chef Tysons Crab Cakes

Grilled Maryland style, jalapeno-lime aioli. \$35

Harvest Napoleon

Portabella mushroom, roasted red pepper, eggplant, fried zucchini and goat cheese, over a roasted asparagus and heirloom tomato ragout. \$26.

Dessert Selections

Peanut Butter Pie, New Orleans Bread
Pudding, Strawberry Shortcake or
Coconut Cake

Children's Menu

11 and Under, each with dessert
Kids Ham Dinner \$8, Chicken Tenders &
Fries \$8, Pasta & Meatballs \$8,
Grilled Cheese & Fries \$8