

EASTER DINNER

————— YOU MUST TRY THIS! —————

SPARKING PINOT NOIR "SPARK" EYRIE VINEYARD, OREGON 21G 84B

STEAK AU POIVRE AND LOBSTER
BLACK PEPPER ENCRUSTED FILET MIGNON
MEDALLION DRIZZLED WITH COGNAC SAUCE
AND A BROILED COLD WATER LOBSTER TAIL
WITH DRAWN BUTTER 65

JUST LOBSTER (SINGLE, TWIN OR TRIO) 49 EACH
WITH MASHED POTATOES AND YOUR CHOICE OF SOUP OR SALAD

FILET MIGNON 49.50

"STEAK AU POIVRE"
PEPPER ENCRUSTED FILET MIGNON MEDALLIONS
WITH COGNAC SAUCE 40

RACK OF LAMB
TWO LUSCIOUS DOUBLE CHOPS
CHARRED WITH LEMON AND HERBS 41

CHILEAN SEA BASS WITH
ROASTED ARTICHOKE HEARTS AND MUSHROOMS
IN A LIGHT LEMON SHALLOT BUTTER 44

SHRIMP DE JONGHE DINNER 34

WE ARE SERVING MASHED POTATOES AND GARDEN SALAD

HAPPY EASTER

PEEP-TINI

HOUSE MADE PINK LEMONADE WITH GREY GOOSE VODKA AND CANDY PEEP 15

TODAY'S BEAUTIFUL SOUP IS CREAM OF CHICKEN
KISSED WITH FLAVOR FROM THE ROASTED TURKEYS!

APPETIZERS

SHRIMP COCKTAIL 24.5
WONDERFULLY LARGE U-10 PRAWNS

SHRIMP DEJONGHE 18

FLAMING SAGANAKI 12

CALAMARI FRITTI 15.50

FOR KIDS

CHICKEN TENDERS
WITH FRENCH FRIES 9

MOZZARELLA STICKS
WITH MARINARA 9

KIDS TURKEY DINNER 19

KIDS BAKED HAM DINNER 19

EASTER ROAST BEAST!

PRIME RIB 41.75 KING CUT 49.75
WITH MASHED POTATOES AND SALAD

ROAST TURKEY

WONDERFUL SERVING
WITH MASHED POTATOES
STUFFING GRAVY
CRANBERRY SAUCE
AND SALAD 34.99

BAKED HAM

GENEROUS THICK SLICES
WITH A PINEAPPLE RAISIN
GLAZE SWEET POTATOES
AND SALAD 34.99