

# EASTER DINNER

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 69

JUST LOBSTER (SINGLE, TWIN OR TRIO) 51 EACH  
WITH MASHED POTATOES AND YOUR CHOICE OF SOUP OR SALAD

FILET MIGNON 53

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

RACK OF LAMB  
TWO LUSCIOUS DOUBLE CHOPS  
CHARRED WITH LEMON AND HERBS 42

CHILEAN SEA BASS WITH  
ROASTED ARTICHOKE HEARTS AND MUSHROOMS  
IN A LIGHT LEMON SHALLOT BUTTER 48

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 18.50

FLAMING SAGANAKI 12

CALAMARI FRITTI 15.50

### FOR KIDS

CHICKEN TENDERS  
WITH FRENCH FRIES 10

MOZZARELLA STICKS  
WITH MARINARA 10

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 36.99

### BAKED HAM

GENEROUS THICK SLICES  
WITH A PINEAPPLE RAISIN  
GLAZE SWEET POTATOES  
AND SALAD 36.99