

# 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 74.99

JUST LOBSTER (SINGLE, TWIN OR TRIO) 53 EACH  
WITH MASHED POTATOES AND YOUR CHOICE OF SOUP OR SALAD

11oz FILET MIGNON  
CENTER CUT WITH MUSHROOMS 59

“STEAK AU POIVRE”  
PEPPER ENCRUSTED FILET MIGNON MEDALLIONS  
WITH COGNAC SAUCE 42

RACK OF LAMB  
TWO LUSCIOUS DOUBLE CHOPS  
CHARRED WITH LEMON AND HERBS 49

CHILEAN SEA BASS WITH  
ROASTED ARTICHOKE HEARTS AND MUSHROOMS  
IN A LIGHT LEMON SHALLOT BUTTER 53

SHRIMP DE JONGHE DINNER 35

WE ARE SERVING MASHED POTATOES WITH A GARDEN SALAD  
OR CREAM OF CHICKEN SOUP

# HAPPY EASTER

## PEEP-TINI

HOUSE MADE PINK LEMONADE WITH GREY GOOSE VODKA AND CANDY PEEP 18

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

### APPETIZERS

SHRIMP COCKTAIL 27  
WONDERFULLY LARGE U-10 PRAWNS

SHRIMP DEJONGHE 19

SAGANAKI 13

CALAMARI FRITTI 18

### FOR KIDS

CHICKEN TENDERS  
WITH FRENCH FRIES 10

MOZZARELLA STICKS  
WITH MARINARA 10

KIDS TURKEY DINNER 22

KIDS BAKED HAM DINNER 22

BUTTERED NOODLES 10

## EASTER ROAST BEAST!

16oz PRIME RIB 57

22oz KING CUT 70

### ROAST TURKEY

WONDERFUL SERVING  
WITH MASHED POTATOES  
DRESSING, GRAVY  
CRANBERRY SAUCE 39

### BAKED HAM

GENEROUS THICK SLICES  
WITH A PINEAPPLE RAISIN  
GLAZE SWEET POTATOES  
39