

# EASTER DINNER

70Z FILET MIGNON AND LOBSTER  
CENTER CUT FILET DRIZZLED WITH COGNAC SAUCE WITH  
OUR BROILED COLD WATER LOBSTER TAIL WITH BUTTER  
AND YUKON GOLD MASHED POTATOES 95

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

110Z FILET MIGNON  
CENTER CUT WITH MUSHROOMS 63

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

RACK OF LAMB  
TWO LUSCIOUS DOUBLE CHOPS  
CHARRED WITH LEMON AND HERBS 49.95

CHILEAN SEA BASS WITH  
ROASTED ARTICHOKE HEARTS AND MUSHROOMS  
IN A LIGHT LEMON SHALLOT BUTTER 58

SHRIMP DE JONGHE DINNER 37

WE ARE SERVING YUKON GOLD 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 14

CALAMARI FRITTI 20

### FOR KIDS

CHICKEN TENDERS  
WITH FRENCH FRIES 12

MOZZARELLA STICKS  
WITH MARINARA 12

KIDS TURKEY DINNER 22

KIDS BAKED HAM DINNER 22

BUTTERED NOODLES 12

## 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  
SWEET PINEAPPLE GLAZE  
AND SWEET POTATOES  
39