



# Easter Menu

April 20<sup>th</sup>, 2025

\$65/Person

Plus Tax and Gratuity

## BEGINNING

Green Salad GF V

Spinach, Feta, House Made Vanilla Balsamic Dressing, Fresh Strawberries

## MAIN

Choose One

Salmon and Lobster Eggs Benedict

Toasted English Muffin, Pastrami Cured Salmon, Poached Egg, Lobster Hollandaise Sauce

Steak and Eggs GF

12 oz New York Strip, 2 Sunnyside Up Eggs, Potato Hash, Chimichurri

Shrimp and Grits GF

7 Blackened Colossal Shrimp, Cheddar Grits, Sautéed Collard Greens

Pan Seared Red Snapper GF

Risotto, Fresh Peas, Chorizo, White Wine Butter Sauce

Roasted 10 oz Chicken Breast GF

House Brined, Wild Mushroom, Fennel, Spinach, Chicken Demi

Mediterranean Spice Rubbed Lamb Rack

Cous Cous, Tomato, Red Onion, Tzatziki

Pea Risotto GF V

Fresh Peas, Pea Puree, Lemon Zest, Parmesan Cheese

## CARVING STATION

Maple Bourbon Glazed Ham

## DESSERT

Featuring Bread Pudding, Carrot Cake,  
and an Assorted Selection Served Buffet Style

GF- Gluten Free | DF- Dairy Free | V - Vegetarian (Can be prepared Vegan)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

20% gratuity is included in the final bill.