Easter Brunch

ENTREES

CITRUS MARINATED, DIJON HERB ENCRUSTED BONELESS LEG OF LAMB WITH MINT JELLY

PINEAPPLE AND BROWN SUGAR GLAZED HAM

CRAB STUFFED FLOUNDER GARNISHED WITH GRILLED LEMON, ASPARAGUS WITH HOLLANDAISE

SIDES

BAKED MACARONI WITH THREE CHEESES POTATO, PARMESAN, AND SCALLION GRATIN CANDIED CARROTS LEMON TARRAGON GREEN BEANS

SALADS

SOUR CREAM, CHIVE, AND BACON DEVILED EGGS

ASIAN CHOPPED VEGETABLE SALAD WITH SESAME VINAIGRETTE

DESSERTS

SOUR CREAM BUNDT CAKE WITH BERRY COMPOTE SALTED DARK CHOCOLATE POTS DE CRÈME

> ADULTS-\$25.00 AGE 12-5 \$ 12.50 4 & UNDER FREE

RESERVATIONS ARE REQUIRED

TAXES AND GRATUITIES ARE NOT INCLUDED

