

Easter

Appetizers

À LA MINUTE SEAFOOD TOWER MP
built-to-order tower with oysters, shrimp & lobster, served with cocktail sauce & mignonettes

WARM ARTICHOKE, SPINACH, & FONTINA DIP 12
pickled peppadew peppers & toasted garlic pita chips

CAST IRON-SEARED CRAB CAKES 16
house remoulade, microgreens

FRUIT PARFAIT 10
yogurt, granola, fresh fruit

Salads

HEIRLOOM TOMATO CAPRESE 12
sliced heirloom tomato, fresh mozzarella, basil, onion tartlets, caramelized plum vinaigrette

TUNA SALAD NIÇOISE 19
grilled 3oz tuna, tomato, olives, haricot vert, anchovies, 9-minute egg, hearts of palm, artisan greens, fines herbes vinaigrette

CLASSIC CAESAR 12
romaine lettuce, parmesan croutons, white anchovy, house dressing

Soups

cup 6 | bowl 8
LOBSTER BISQUE
profiteroles & chives

cup 6 | bowl 8
LAVENDER SCENTED CREAM OF ASPARAGUS
sundried tomato oil, asparagus chips

Entrées

PINE NUT CRUSTED LAMB 33
sundried tomato relish, purple potato manchego gratin, grilled artichokes, apple-mint demi-glace

PAN SEARED SALMON 28
pan seared salmon, lobster risotto, roasted cauliflower, lemon sabayon

EGGS BENEDICT 18
grilled ham, two poached eggs, wilted spinach, fingerling potato hash, béarnaise sauce
add lobster 28

EGGS COPENHAGEN 18
two poached eggs, smoked salmon, grilled asparagus, creamy herbed polenta

LOBSTER ROLL 19
fresh lobster salad, grilled brioche bun, lettuce, tomato, choice of fries, coleslaw

STEAK & EGGS 27
6oz filet, two fried eggs, fingerling potato, apples & leek hash, béarnaise sauce

BANANA-BLUEBERRY PANCAKES 12
whipped cream, local maple syrup