

EASTER DINNERS 2010

Sole Francaise

Fresh sole dipped in egg, sautéed and topped with lump crab, served with a lemon beurre blanc and rice pilaf 23

Academy Swordfish

Grilled center-cut swordfish, topped with our basil & parmesan glaze, served with mashed potatoes 24

Leg of Lamb

Marinated and slow roasted, sliced and served with a minted béarnaise sauce and mashed potatoes 19

Calves Liver

Grilled calves liver topped with caramelized onions, crisp bacon and Madeira sauce, served with mashed potatoes 19

Roasted Shrimp

Large shrimp roasted with fresh garlic and roasted yellow peppers in a sweet tomato sauce, served with a homemade basmati rice cake and cauliflower 21

Chicken Saltimbocca

Tender chicken breast layered with fresh sage and prosciutto, sautéed and topped with Fontina cheese and a Marsala sauce, served with seasoned Italian greens and homemade arancini 19

Honey Baked Ham

Spiral ham slowly baked, served with honey-mustard sauce and scalloped potatoes 17

Seafood Fra Diavolo

Scallops, shrimp and lobster sautéed with mushrooms, red onions and andouille sausage in a spicy white wine marinara sauce, served with roasted eggplant ravioli and broccolini 24

N Y Sirloin

Grilled center cut New York sirloin steak finished with a wild mushroom and port wine sauce, garnished with crumbled blue cheese served with scalloped potato 24

Happy Easter! 2010

EASTER STARTERS

Lobster & Crab Cakes

Caramelized lobster & crab cakes, served with orange marmalade butter 13

Portobello Mushroom Cacciatore

*Whole Portobello Mushroom sautéed with Peppers and onions in a white wine marinara sauce
10*

Seafood Egg Rolls

*Shrimp, scallops and lobster tossed with julienne vegetables, garlic, ginger and soy sauce,
rolled in wonton skins and served crispy with ponzu dipping sauce 11*

Scallops & Andouille

*Fresh Sea scallops dusted with Cajun seasoning, pan seared, served on sliced andouille, topped
with roasted pepper tapenade 14*

Escargot and Artichokes

*Escargot sautéed with artichoke hearts in a white wine butter sauce with a touch of
marinara, served with a Romano herb crostini 13*

Salmon Gravlax with Potato Pancakes

*House made salmon gravlax served on potato pancakes with pickled cucumbers and honey-
mustard aioli sauce 12*

- Salads -

Toasted Cumin Grilled Shrimp

*Large grilled shrimp, rubbed with toasted ground cumin,
fried avocado, tomatoes, a black bean cake and crispy
corn tortilla strips, served over mesclun greens with
a chipotle buttermilk ranch dressing 16*

Grilled Chicken Spinach Salad

*Crumbly blue cheese, crisp bacon and red onion served over a bed of fresh baby spinach
topped with sliced grilled chicken breast finished with a horseradish & cracked peppercorn
dressing 15*

- Small Salads with Entrees -

House- *Grape tomatoes, seeded cucumber and feta cheese on
a bed of mesclun greens, finished with our own
homemade cranberry vinaigrette 5*

Caesar- *Crisp Romaine lettuce tossed with creamy Caesar
dressing, garlic croutons and grated Romano cheese 5*

EASTER BRUNCH 2010

Eggs Benedict

Poached eggs and Canadian bacon served on a grilled English muffin and topped with hollandaise, served with fresh fruit and home fries 11

Crab Cakes Benedict

Poached eggs and our famous crab cakes served on a grilled English muffin and topped with hollandaise, served with fresh fruit and home fries 12

Kahlua Stuffed French Toast

Dipped in a cinnamon-scented egg batter, served golden brown with maple syrup and a pile of fresh strawberries 11

Veggie Omelet

A three-egg omelet filled with roasted red peppers, caramelized onions, mushrooms, Monterey jack and cheddar cheeses, served with a grilled English muffin and home fries 10

Steak and Eggs

Grilled sirloin steak tips and two scrambled eggs topped with béarnaise sauce, served with a grilled English muffin and home fries 14

Fried Seafood Platter

Fresh cod, shrimp and scallops, lightly breaded and fried until golden, served with fries and house slaw 16

Chicken Cordon Bleu

Grilled chicken breast topped with sliced ham and Swiss cheese on a grilled bulkie roll with honey-mustard aioli, served with lettuce, tomato and fries 11

Cheese Steak

Thinly sliced steak sautéed with mushrooms and caramelized onions, topped with melted Monterey jack and cheddar cheeses, served on a toasted hoagie roll with fries and house made pickles 12