EASTER DINNER

Our Chef`s Favorite Pick

APPETIZER

DEVILED EGGS
Classic deviled eggs topped with candied bacon, scallion and herb aioli, served over a ham, pea and potato salad

POTATO, LEEK & ROASTED GARLIC SOUP
Cheddar and herb croutons

ENTREE

MAPLE-CLOVE SPICED BAKED VIRGINIA HAM
Apple and ham bread pudding, sweet potato, green beans, pineapple chutney

CRANBERRY-ORANGE GLAZED HOLIDAY ROAST DUCK
Fruit & nut stuffing, broccoli, heirloom carrot

DESSERT

SPICED EASTER PARFAIT
Pumpkin puree, butter cream nest

STARTER

LOW COUNTRY CRAB DIP WITH BUTTERY CROSTINI
Baked and serve warm

BEEF SHORT RIB & CHEESE ARANCINI
Creamy tomato sauce, basil pesto, and grated Parmesan

CREAMY WHITE BEAN & SPINACH SOUP
Parmesan, mix vegetable

PASTA PRIMAVERA
Pappardelle, roasted seasonal vegetables, cream sauce, Parmigiano

BEET AND PETITE GREENS
Toasted pine nuts, shallot vinaigrette

SHRIMP COCKTAIL
Cocktail sauce

CAESAR SALAD
Garlic croûtons, Parmesan

ENTREE

GRILLED JUMBO SHRIMP
Ranch potatoes with chives, roasted broccoli

PECAN CRUSTED SALMON*
Creamy spring peas, mustard, Parmesan potato

PASTA PRIMAVERA
Pappardelle, roasted seasonal vegetables, cream sauce, Parmigiano

GRILLED FILET MIGNON*
Finished with black truffle jus, fingerling potatoes, and broccoli

ROASTED LEG OF LAMB*
Crumbed lamb cutlet, beluga lentils, roasted red-skin potatoes, grilled zucchini

ROASTED RED PEPPER, SPINACH AND FETA FILO TART
Oregano and dill cream

FEATURED INDIAN VEGETARIAN
Selection of paneer tikka, paratha, biryani, dal makhani and bhindi masala

Surcharge of $5.00 for third entree or more applies

STEAKHOUSE SELECTION

great seafood and premium aged USDA beef, seasoned and broiled a surcharge of $ 25 applies to each

SURF & TURF*
Lobster tail & grilled filet mignon

BROILED FILET MIGNON*
9 oz. premium aged beef

NEW YORK STRIP STEAK*
14 oz. of the favorite cut for steak lovers

BROILED LOBSTER TAIL
Served with drawn butter

14 OZ WAGYU CHEESEBURGER*
Pressed and grilled patty, aged cheddar, bacon, lettuce, tomato, pickles and frizzled onions on a toasted brioche bun served with seasoned fries
Carolina bbq sauce | garlic-truffle aioli | chipotle hot sauce

20% service charge will automatically be added to your order

DESSERT

MOIST CARROT CAKE
Chocolate cremeux – no added sugar

CARNIVAL MELTING CHOCOLATE CAKE

MILE-HIGH GELATO PIE $6
Salted caramel, mocha, toasted coconut, Chantilly cream

SELECTION OF ICE CREAM & SHERBET

CHEESE PLATE

FRESH TROPICAL FRUIT

Please inform your server if you have any food allergies

***Public health advisory**: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*