



EASTER SUNDAY MENU



APPETIZERS

- PRIME RIB SPRING ROLLS ... 15**
thin sliced prime rib, caramelized onions, truffle mushrooms, & cooper sharp american cheese with spicy cherry pepper ketchup.
- CORNED BEEF & CABBAGE PIEROGIES ... 14**
stuffed with corned beef, cabbage, mashed potato cheddar & swiss cheese; served with a white wine onion sauce & home-made chive crème fraiche.
- BANG BANG SHRIMP ... 18**
grilled jumbo shrimp basted with a sweet chili sauce.
- SICILIAN CALAMARI ... 18**
breaded, lightly fried fresh squid, onions & hot cherry peppers. Sauces: marinara or scampi sauce.

MAINS

- LAND AND SEA ... 69**
9 oz filet mignon topped with a 5 oz butter poached lobster tail; served with roasted garlic mashed potatoes & grilled asparagus.
- SURF & TURF PASTA ... 44**
filet tips & chunks of lobster with asparagus & cherry tomatoes in a dijon tarragon cream sauce; tossed with campanelle pasta.
- BRONZINO FRANCAISE ... 45**
egg battered and pan fried; served in a white wine sauce with crabmeat, grilled asparagus & a side angel hair pasta.

SOUPS & SALADS

- SPLIT PEA & HAM SOUP ... 12**
- FRENCH ONION ... 12**
sourdough croutons; topped with gruyere, provolone & jarlsberg cheese.
- OLD-FASHIONED WEDGE ... 12**
iceberg lettuce with blue cheese dressing; topped with red onions, cherry tomatoes, bacon bits & blue cheese crumble.
- CLASSIC CAESAR ... 12**
romaine hearts tossed in house-made caesar dressing; topped with shaved parmesan & garlic croutons.
- OUR SIGNATURE HOUSE SALAD ... 11**
field greens with shaved carrots, tomatoes, dried cranberries & toasted almonds; tossed in a white balsamic vinaigrette.

- PAN ROASTED HALF CHICKEN ... 29**
partially-boned & brined; served with herb butter, roasted garlic mashed potatoes & grilled asparagus.
- CEDAR PLANK SALMON ... 36**
scottish salmon grilled on a cedar plank with a maple & lemon glaze; served with black bean & corn succotash, roasted sweet potatoes.
- GOURMET CRAB CAKE (2) ... 44**
lump crab meat binded in a shrimp mousse with cornichons & caper remoulade; served roasted garlic mashed potatoes & wilted spinach.

STEAKS & CHOPS

served with roasted garlic mashed potatoes.

'1855' PREMIUM BEEF

USDA certified Black Angus from the Great Plains of America

- 9 oz FILET MIGNON ... 54**
- 16 oz RIBEYE ... 52**
- 14 oz NY STRIP ... 50**
- 22 oz PORTERHOUSE ... 69**
- 14 oz WAGYU NY STRIP ... 88**

Surf options: jumbo shrimp (3) .. 15 • lump crab meat .. 18 • gourmet crab cake .. 22 • oscar .. 18 • lobster tail (5 oz) .. 20
Sauces: (add .. 4) • au poivre • béarnaise • demi-glace • caramelized onions

SIDES .. 9 (serves two)

spring pea medley • grilled asparagus • creamed or sautéed spinach • baked potato • steak fries • orange honey glazed baby carrots • snow peas • roasted mushrooms • fried brussels sprouts

BUTTERS .. 4

bacon & scallion • gorgonzola • shallot herb



Your place. Eat Well. Sip Slowly.

Try our after dinner drink & dessert menu

Before placing your order, please inform your server if anyone in your party has a food allergy.

*Items are served raw, undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of borne illness. Parties of 6 or more, a 20% gratuity be added to your bill.

