

# Easter Brunch Menu

## AntiPasti Course

### **Escarole Soup**

White Beans

### **Chilled Pea Soup**

Spring Pea and Lump Crab Garnish

### **Traditional Caesar Salad**

Crisp Romaine Hearts, Roasted Garlic  
Vinaigrette, Croutons

### **Caprese Salad**

Mozzarella, Ricotta,  
Oven Roasted Tomato

### **Crisp Calamari**

Lemon Caper Remoulade

### **Italian Speck & Fresh Melon**

Balsamic Reduction

### **Lump Crab & Pink Grapefruit**

Truffled Ver Jus Vinaigrette

### **Sautéed P.E.I. Mussels**

Tomato, White Wine Broth

## Beverages

**Cappuccino**

**Espresso**

**Chocolate Mocha Latte**

**Chocolate Milk**

**Orange Juice**

**Red Grapefruit**

**Soda**

**Pellegrino**

## Entree Course

### **Lump Crab Frittata**

Asparagus, Spicy Herbed Hollandaise \$33

### **Pan Seared Salmon**

Sautéed Spinach,  
Meyer Lemon & Green Olive Relish \$31

### **Seafood Cannelloni**

Lobster Cream Sauce \$33

### **Brioche French Toast**

Vanilla Maple, Fresh Berries, Mascarpone \$30

### **Goat Cheese Frittata**

Goat Cheese & Oven Roasted Tomatoes \$30

### **Bowtie Pasta with Poached Pear**

Gorgonzola Basil Cream with Walnuts \$30

### **Poached Shrimp**

White Beans, Spinach, Lemon White Wine  
Butter Sauce \$33

### **Braised Beef Shortribs**

Parmesan Polenta, Red Wine Demi \$33

### **Chicken Salad on Croissant**

Petite salad, Golden Raisins & Walnuts \$30

Entrée price includes Antipasti, Entrée and  
Dessert. Price Fix Does Not Include Beverages,  
Tax or Gratuity

**Kids 10 & Under Two Eggs with Bacon,  
Pasta Red or White, Chicken Fingers or  
French Toast \$15**

