

March 31st 2024

Easter Menu

APPETIZERS

Deviled Eggs 16
Shrimp Cocktail 19
Shrimp Ceviche 19

French Onion Soup 9
Smoked Fish Dip 17
Butter & Bread Board 22 / 27

SALADS

Watercress Salad with Mixed Green, Bacon, Oranges, Shaved Parmesan, Sun Dried Cranberries, tossed in Balsamic Dressing. 16

Herb Salad with Arugula, Burrata, Strawberries and Walnuts, tossed in Orange Vinaigrette. 16

ENTREES

Enrique’s Pasta: Gemelli Pasta served with Spinach, Tomatoes, Asparagus and Mushrooms in a White Wine & Lemon Butter sauce. 28

Roasted Ham with Pineapple Relish, Cherry Coulis, Mashed Potatoes and Glazed Carrots. 29

Four Herb Crusted Lamb Chops, Mint Sauce, Mashed Potatoes and Green Beans. 38

Flat Iron Steak, Roasted Fingerling Potatoes and Green Beans. 35

Berkshire Pork Chop with Tri-Colored Carrots, Roasted Fingerling Potatoes, and Cranberry Sauce 42

Surf & Turf: 6oz Filet Mignon and 6oz Lobster Tail with Mashed Potatoes and Green Beans. 65

Parmesan Crusted Salmon topped with Pomegranate over Warm Arugula Salad, Pomegranate and Radishes tossed in a Lemon Honey Dressing 36

Seabass Pan Seared to Perfection over Lemon Risotto, with Mushrooms, English Peas, and Baby Heirloom Tomatoes. Finished with a Beurre Blanc. 46

DESSERTS

Cheesecake 13 Carrot Cake 16
Creme Brulee 14 Key Lime Pie 12