



# HAPPY Easter

## APPETIZERS

**Large Gulf Shrimp Cocktail** **\$15.00**  
Served with Homemade Cocktail Sauce

**Lump Crab Cake** **\$15.00**  
Served with a Gourmet Dijonnaise Sauce

## SALAD

**Turtle Salad** **\$23.00**  
Grilled Shrimp, Mango, Sun-Dried Cranberries, Hearts of Palm  
served over Mixed Greens

## ENTREES

All Dinners are served with Fresh Vegetables, Mashed Potatoes, Hot Rolls and Butter

**Traditional Easter Honey Glazed Ham** **\$21.00**  
Served with a Pineapple Rum Sauce

**Leg of Spring Lamb** **\$25.00**  
Marinated and served with Mint Jelly

**Grilled Salmon** **\$31.00**  
Topped with Chevre Cheese and Sun-Dried Tomatoes

**Potato Crusted North Atlantic Haddock** **\$25.00**  
Seasoned Shredded Potato Crust, Baked and Topped with  
Key Lime Buerre Blanc Sauce

**Grouper Almondine** **\$35.00**  
Topped with a Light Cream and Almond Sauce

**Filet and Shrimp** **\$44.00**  
6oz. Filet Grilled to Perfecton with Three Baked Stufed Shrimp

**Filet Mignon** **\$43.00**  
8 oz. Filet Grilled to Perfecton and Topped  
with a Roguefort Sauce

**Roasted Prime Rib of Beef** **\$31.00**  
8 oz. Cut served with Au Jus

**Filet and Lobster Tail** **\$55.00**  
6 oz. Filet Grilled to Perfecton served with a 4 oz. Lobster Tail

## KIDS MEALS

**Ham, Chicken Fingers, Kids Pasta with Red sauce or Butter** **\$13.99**

