



Celebrate Easter

3-COURSE PRIX FIXE MENU

SUNDAY, MARCH 31 | 11AM – 8PM

Regular dinner menu also available.

FIRST COURSE *choose one:*

BABY GREENS dried cherries, feta, toasted pine nuts, cherry tomatoes, honey balsamic vinaigrette

CAESAR SALAD grated parmigiano reggiano, croutons, asiago cheese crisp

MAINE LOBSTER BISQUE

SECOND COURSE *choose one:*

\$59 PER PERSON

GEORGES BANK SEA SCALLOPS lobster risotto, shaved fennel salad, champagne beurre blanc

6 OZ. CENTER-CUT FILET MIGNON* whipped yukon gold potatoes, grilled asparagus, rosemary demi-glace

MAPLE PLANK ROASTED SALMON bourbon glaze, herb roasted potato & asparagus hash

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce, whipped yukon gold potatoes, grilled asparagus

\$69 PER PERSON

8 OZ. CENTER-CUT FILET MIGNON* whipped yukon gold potatoes, grilled asparagus, rosemary demi-glace

12 OZ. KANSAS CITY STRIP* choice of two seasonal sides

MISO GLAZED SEA BASS wok-style broccolini, sticky rice

16 OZ. PRIME RIB* choice of two seasonal sides

ENTRÉE ENHANCEMENTS

MAPLE BOURBON SHRIMP *add \$8*

JUMBO LUMP CRAB CAKE *add \$8*

GEORGES BANK SEA SCALLOPS *add \$10*

THIRD COURSE *choose one:*

VANILLA BEAN CRÈME BRÛLÉE raspberries

MIXED FRESH BERRIES crème anglaise

CARROT CAKE† pecan praline filling, sweet cream cheese, toasted coconut, crème anglaise

CHOCOLATE VELVET CAKE chocolate mousse, chocolate ganache, raspberry ice cream

BRISTOL
SEAFOOD GRILL

Easter Prix Fixe Menu available on 3/31/2024 only. Not available for online ordering or delivery. Not valid with any other discount or promotion. Sunday Brunch Buffet, happy hour and half price wine not available on Easter Sunday.

† We use nuts and nut-based oils in our menu items. If you are allergic to nuts or any other food, please let us know.

*These items can be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.