



EASTER DINNER SPECIALS

Appetizers

Coconut Shrimp

Fried coconut breaded shrimp, mixed greens, sweet chili sauce \$16

Lobster Cannolis

Lump crab cakes, red onion, red pepper, scallions, mango coulis, cucumber avocado salsa, chili oil \$18

Surf N' Turf Ravioli

Wagyu beef, porcini and truffle ravioli, seared scallops, roasted asparagus, beurre blanc \$20

Entrees

Honey Glazed Ham

Pecan wood smoked ham, roasted garlic mashed potatoes, herb roasted carrots, citrus honey glaze \$23

Sea Bass

Pan seared sea bass, wild mushroom risotto, roasted asparagus, beurre blanc, rocket salad \$29

Braised Lamb Shank

Slow braised Lamb shank, creamy parmesan polenta, herb roasted carrots, demi glace \$28

Steak Oscar

12oz. Black Angus sirloin, lobster, roasted garlic mashed potatoes, roasted asparagus, béarnaise sauce \$41

Crab Crusted Haddock

Baked haddock topped with a lump crab and panko crumbs, roasted garlic mashed potatoes, roasted asparagus, lemon aioli \$29

Steak Frites

12oz. Black Angus sirloin, fried egg, jasmine rice, truffle fries \$33

Dessert

Southern Peach Cornbread Sundae

Fresh baked cornbread skillet topped with southern peach ice cream, dried peaches, whipped cream, caramel, mint \$12

Carrot Cake

Served with caramel and whipped cream \$10

