

Happy Easter!

SOUP DU JOUR Corn Chowder 4 bowl 7 French Onion Soup 7

APPETIZERS Smoked Salmon Platter with capers, red onion, cream cheese, hard boiled egg, and pumpernickel bread 13

Colossal Shrimp Cocktail 13 VT Artisan Cheese Platter 14 Battered & Fried Green Beans 9

ENTREES

HERB ENCRUSTED PRIME RIB OF BEEF Queen cut 23 King cut 30

GARLIC AND ROSEMARY ROASTED LEG OF LAMB Garlic and rosemary rubbed fresh leg of lamb topped with a fresh mint sauce 24

VT MAPLE GLAZED HAM DINNER Baked ham topped with grilled pineapple served with scalloped potatoes 20

SURF AND TURF 12 oz Blackened NY Strip paired with Colossal Cajun style scallops 35

GRILLED SALMON Finished with chipotle remoulade and grilled asparagus 22

VEAL FRANCESE Egg and parmesan battered Veal sautéed and finished with a parsley butter and white wine sauce served with rice pilaf 22

POMEGRANATE WALNUT CHICKEN Chicken breast coated in walnuts and sautéed in a reduced white wine pomegranate molasses sauce 19

STEAK FRITES Petit sirloin bistro steak grilled to your liking in a red wine sauce topped with Chimichurri served with hand cut French fries 22

