

Sunday, April 12, 2020 ~ Served 10:30AM - 6:00PM Adults \$65 Child \$30

Reservations Required — Reserve your Table Today! Call 978-369-2373

BREAKFAST ITEMS

Scrambled Eggs*

Bacon & Maple Sausage*

Belgium Mini Waffles with

Maple Syrup & Whipped Cream

Crispy Home Fried Potatoes*

FRESH FRUIT LADDER*

Watermelon, Cantaloupe, Honeydew, Grapes & Pineapple

CHEESE & CHACUTERIE PLATTERS*

Artisanal Cheeses, Crackers, Cured Meats, Pickled Veggies, Olives, House-made Jams

FRESH SEASONAL SALADS*

Spring Pea & Arugula Roasted Edamame, English Peas, Snap Peas, Snow Peas, Creamy Lemon Dressing

Asparagus & Fresh Mozzarella Roasted Tomatoes, Roasted Fennel, Artichokes, Pesto Dressing

Spinach & Endive Strawberries, Easter Radish, Mandarin Oranges, Toasted Almonds, Balsamic Vinaigrette

RAW BAR*

Shrimp Cocktail, Oysters, Crab Claws, Red Wine Mignonette & Cocktail Sauce SOUP

Lobster Bisque

ENTREES

Broiled Swordfish*
Lobster-saffron & tomato broth
Honey Roasted Ham*
Dried fruit and citrus chutney
Sweet English Pea Ravioli
Pesto cream sauce, heirloom cherry tomatoes,
micro basil, parmesan cheese
Chicken Fingers & French Fries

CARVING STATION

Prime Rib*

Au Jus & Horseradish Sour Cream

Roast Leg of Lamb with Mint Jelly*

ACCOMPANIMENTS*

Roasted Spring Vegetables*
Confetti Peewee Roasted Potatoes*
Buttermilk Mashed Potatoes*

CHEF'S DESSERT SELECTIONS

Easter Cupcakes, Mint Chocolate Chip,
Red Velvet, Chocolate, Peanut Butter and Vanilla
Lemon Squares
Assorted Macaroons (May Contain Nuts)
Cheesecake Lollipops
Peanut Butter Cream Pie (Contains Nuts)
Carrot Cake
Chocolate Mousse Cake
Boston Cream Pie
Assorted Easter Cookies
Peach Cobbler

Visit with the EASTER BUNNY from 11:30 AM - 3:30 PM