

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

Array of Chef's Desserts Selection

*GLUTEN FREE

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