

Sunday, April 4, 2021 ~ Served 11:30AM - 7:00PM Adults \$50 Child \$15 (5-12 years old)

Reservations Required — Reserve your Table Today! Call 978-341-8215

FIRST COURSE (CHOICE OF ONE)

Split Pea & Ham *

N.E. Clam Chowder *

Shrimp Cocktail *

Lemon-horseradish, cocktail sauce

Lamb Lollipops (2)

Tomato jam, pomegranate drizzle

Arugula Salad *

Fresh mozzarella, asparagus, roasted tomatoes, pesto dressing

Spinach & Endive *

Strawberries, Easter radishes, toasted almonds, goat cheese, raspberry vinaigrette

SECOND COURSE (CHOICE OF ONE) Roasted Prime Rib of Beef (AGF)

Au-jus, garlic mashed potatoes, green beans Baked Stuffed Sole

Lobster & crabmeat stuffing, herb beurre blanc, parmesan risotto, brussel sprouts Sweet Pea & Mascarpone Cheese Ravioli

Pesto cream sauce, roasted peppers, shaved parmesan cheese, micro basil

Honey Roasted Ham *

Pineapple and dried fruit chutney, sweet potato mashed, grilled broccolini

Vegan Quinoa Bowl *

Roasted sweet potato, Easter radishes, cucumbers & cabbage slaw, broccolini, sweet piquillo pepper & mango coulis

THIRD COURSE (CHOICE OF ONE)

All desserts served with fresh whipped cream

Cotton Candy Swirled Cheesecake

with raspberry sauce

Carrot Cake

with caramel sauce

Flourless Chocolate Torte *

with raspberry sauce

Raspberry Sorbet *

with fresh berries

CHILDRENS ENTREES (CHOICE OF ONE)

Prime Rib

Au-jus, mashed potato, green beans Chicken Fingers & French Fries *

Sweet Pea & Mascarpone Ravioli

Butter or tomato sauce with parmesan cheese

Honey Ham

Pineapple and dried fruit chutney, sweet potato mashed, broccolini

CHILDRENS DESSERT (CHOICE OF ONE)

Vanilla Ice Cream

With chocolate sauce and whipped cream

Carrot Cake

Drizzled with caramel sauce

Raspberry Sorbet *

With fresh berries

*GLUTEN FREE