

# EASTER DINNER



## Our Chef's Favorite Pick

### APPETIZER

#### DEVILED EGGS

Classic deviled eggs topped with candied bacon, scallion and herb aioli, served over a ham, pea and potato salad

#### LOBSTER AND SHRIMP BISQUE

Cream and Sherry

### ENTREE

#### MAPLE-CLOVE SPICED BAKED VIRGINIA HAM

Apple and ham bread pudding, sweet potato, green beans, pineapple chutney

#### CRANBERRY-ORANGE GLAZED HOLIDAY ROAST DUCK

Fruit & nut stuffing, broccoli, heirloom carrot

### DESSERT

#### SPICED EASTER PARFAIT

Pumpkin puree, butter cream nest



## STARTER

#### LOW COUNTRY CRAB DIP WITH BUTTERY CROSTINI

Baked and serve warm

#### BEEF SHORT RIB & CHEESE ARANCINI

Creamy tomato sauce, basil pesto, and grated Parmesan

#### CREAMY WHITE BEAN & SPINACH SOUP

Parmesan, mix vegetable

#### SPINACH & RICOTTA RAVIOLI

Pumpkin and tomato cream sauce, toasted breadcrumbs, and Parmesan cheese

#### BEET AND PETITE GREENS

Toasted pine nuts, shallot vinaigrette

#### SHRIMP COCKTAIL

Cocktail sauce

#### CAESAR SALAD

Garlic croûtons, Parmesan



## ENTREE

#### GRILLED JUMBO SHRIMP

Ranch potatoes with chives, roasted broccoli

#### PECAN CRUSTED SALMON\*

Creamy spring peas, mustard, Parmesan potato

#### SPINACH & RICOTTA RAVIOLI

Pumpkin and tomato cream sauce, toasted breadcrumbs, and Parmesan cheese

#### GRILLED FILET MIGNON\*

Finished with black truffle jus, fingerling potatoes, and broccoli

#### DUET OF LAMB\*

Roasted leg & lamb cutlet, beluga lentils, roasted red skin potatoes, grilled zucchini

#### ROASTED RED PEPPER, SPINACH AND FETA FILO TART

Oregano and dill cream

#### FEATURED INDIAN VEGETARIAN

Selection of paneer tikka, paratha, biryani, dal makhani and bhindi masala

## STEAKHOUSE SELECTION

great seafood and premium aged USDA beef, seasoned and broiled a surcharge of \$ 25 applies to each

#### SURF & TURF\*

Lobster tail & grilled filet mignon

#### BROILED FILET MIGNON\*

9 oz. premium aged beef

#### NEW YORK STRIP STEAK\*

14 oz. of the favorite cut for steak lovers

#### BROILED LOBSTER TAIL

Served with drawn butter

#### 14 OZ WAGYU CHEESEBURGER\*

Pressed and grilled patty, aged cheddar, bacon, lettuce, tomato, pickles and frizzled onions on a toasted brioche bun served with seasoned fries  
Carolina bbq sauce | garlic-truffle aioli | chipotle hot sauce

## DESSERT

#### MOIST CARROT CAKE

Chocolate cremeux - no added sugar

#### MILE-HIGH GELATO PIE \$6

Salted caramel, mocha, toasted coconut, Chantilly cream

#### SELECTION OF ICE CREAM & SHERBET

#### CARNIVAL MELTING CHOCOLATE CAKE

#### FRESH TROPICAL FRUIT

#### CHEESE PLATE