

Easter Sunday Dinner 2024

Soups

Black Bean 6

(Contains Pork)

Butternut Squash 6

(With Toasted Almonds & Sour Cream)

Crock of French Onion 8

Gazpacho 7.5

Appetizers

Devilled Eggs, 3 Sun-Dried Tomato, 3 Basil 7

Crispy Pork Belly, Chipotle Honey Glaze, Pineapple Salsa 11

Smoked Salmon Pâté, Sesame Crackers, Cucumber Salsa 13

Fried Brussel Sprouts, Balsamic Syrup, Applewood Bacon, Blue Cheese 13

Fried Calamari, Banana Pepper Rings, Provençal Sauce with Roasted Garlic & Capers 13

Shrimp Cocktail, Cocktail Sauce, Horseradish, Cucumber Salsa 14

Main Courses

All Fresh Fish and Main Courses include:

Bread and Butter, Coleslaw

Substitute : Black Bean Soup or Butternut Squash Soup \$2

Substitute: House Salad \$4 - Substitute: Caesar Salad \$8

Grand Marnier Pineapple Glazed Ham 23

Sweet Potatoes, Whipped Potatoes, Fresh Vegetables

Fried Chicken & Waffles 23

Macerated Strawberries, Maple Syrup, Honey Butter

Honey Brine Roast Range Chicken 23

Whipped Sweet Potatoes, Corn Succotash, Natural Sauce

Lamb & Beef Stew 24

Root Vegetables, Whipped Potatoes

Broiled Great Lakes Whitefish 27

Fresh Vegetables, Basmati Rice, Tartar Sauce, Fresh Lemon

Shrimp & Mushroom Stuffed Flounder 28

Basmati Rice, Lemon White Wine Sauce, Vegetable Medley

Grilled Norwegian Salmon 29

Yellow Pepper Coulis, Roasted Fingerling Potatoes with Leeks & Applewood Bacon, Asparagus

Shrimp & Lobster Fettuccine 30

Roasted Red Pepper Cream Sauce, Parmesan Cheese

Great Lakes Walleye Sauté 30

Brown Butter Vinaigrette, Wilted Spinach, Shiitake Mushrooms, Toasted Almonds, Basmati Rice

Braised Short Rib of Beef 34

Parmesan Risotto, Asparagus, Red Wine Sauce

Broiled Alaskan Halibut 36

Sautéed Broccoli with Garlic & Grape Tomatoes, Wild Rice Pilaf, Roasted Lemon, Chimichurri Sauce

Maryland Lump Crab Cakes 38

Red Pepper Aioli, Wild Rice Pilaf, Asparagus

Grilled 12 oz. New York Strip Steak 38

Parmesan Risotto, Vegetable Medley, Balsamic Glazed Mushrooms & Cipollini Onions

***9 oz. Filet Mignon 45**

Red Wine Sauce, Whipped Potatoes, Asparagus, Crispy Onions

Desserts \$7

Carrot Cake

Crème Brûlée

Lemon Tart

Cherry Crisp

Turtle Cheesecake

Hot Fudge Cream Puff

Split Plate Charge 5.50

*Michigan Food Law Section 6149-advises that consuming raw or Under Cooked Shellfish, Poultry, Seafood, Meats or Eggs may increase your risk of food borne illness, especially if you have certain medical conditions.