



# Easter Sunday Menu



March 31, 2024, Noon to 8:00pm

*Reservations Recommended*

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## Chilled Strawberry Soup

*Cup \$7 Bowl \$10*

## Oysters on the Half Shell

*Four Flying Point Oysters from the Casco Bay in Freeport, Maine.*

*Served with Lemon and Cocktail Sauce*

*\$12*

## Nutty Strawberry Salad

*Mixed Greens with Goat Cheese, Sliced Strawberries, Carrots, Toasted Almonds, and Pine Nuts, and Dried Cranberries. Drizzled with a Blueberry Balsamic Vinaigrette*

*\$13*

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## Sliced Baked Honey Ham

*Glazed with a Pineapple Honey Mustard*

*\$28*

## Sliced New York Strip Steak Oscar Style

*Cooked to your liking and served with Hollandaise, 4oz of Lobster Meat and Asparagus*

*\$62*

## Pistachio Encrusted Salmon

*With Shallots and Whole Grain Mustard, topped with a Beurre Blanc Sauce*

*\$36*

*\*\*\*All Above Entrees Served with Sweetened Baby Carrots and Roasted Red Potatoes\*\*\**

## Lobster Bucatini Alfredo

*Fresh Maine Lobster mixed in a Garlic Parmesan Cream Sauce served over Bucatini pasta*

*Served with grilled garlic baguettes.*

*\$42*

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## Frutti di Bosco Torte

*Pastry with a layer of Sponge, filled with Custard and covered with Wild Berries, Garnished with Apricot Jelly*

*or*

## Chocolate Truffle Bomb

*\$8*