Baster Sunday

- Brunch Menu -

Seatings at 10:00/11:00/Noon - \$54 pp

♥ ♥ ♥ BOTTOMLESS MIMOSAS INCLUDED ♥ ♥ ♥

Freshly Baked... Bagels, Hazelnut Croissants, Muffins, Danish

Gourmet Fruit Bowl

Choice of

Eggs Benedict Poached egg, toasted English muffin, prosciutto di parma, finished with hollandaise Red. White & Blue Waffle Sugar dusted Belgium waffle, fresh strawberries, blueberries, whipped cream Challah French Toast Thick cut, brown-butter and egg-seared, Nutella drizzle, touch of whipped cream Green Eggs & Steak Prime Hanger steak, two sunny side-up eggs, touch of chimichurri * add charge Roasted Salmon Fresh mango and herb salsa, country potatoes

Eggplant Stack Fresh mozzarella, plum tomato, baby arugula and warm pasta salad, balsamíc, EVOO

• Pessert Platter •



- Dinner Menu -

Dinner Menu Starting at 1:00 pm (\$69)



Easter Spring Salad

•••• Choice of Appetizer

Lasagna Bolognese - Indívídual Antípasto - Eggplant Stack - Vegetable Chowder

•••••• Choice of Entrée

Chicken Caprice Chicken cutlet, fresh-herb marsala & cremini mushroom gravy, mozzarella Roasted Salmon Sweet fresh corn & pancetta-herb sauté

Lemon Shrimp Lightly battered jumbo shrimp, lemon-caper butter, baby spinach, linguini

Virginia Ham Slow roasted in a rich maple and pineapple honey glaze

Filet Mignon Center-cut filet of beef, served with side of sauce béarnaise * add charge

Rack of Lamb Dijon and fresh herb crusted New Zealand chop * add charge

• • Dessert Selection • • [Menu subject to minor changes]