

Easter Menu



APPETIZERS

TUSCAN HUMMUS GF DF
Toasted Pita, Carrots, Celery, Cucumbers, Olives

FRIED DEVEILED EGGS
Crispy Bacon, Pepper Jelly, Cheddar

ROASTED BEET SALAD GF
Spring Mixed Greens, Roasted Red Beets, Goat Cheese, Pickled Onion, Pistachios, Orange Segments, Citrus Vinaigrette

HEIRLOOM TOMATO & BURRATA SALAD GF
Grilled Asparagus, Gremolata

ENTRÉES

4oz BEEF TENDERLOIN & EGGS
Polenta Cake, Creamy Spinach, Fried Egg

VEGAN LEGUME BOWL V GF DF
Lentils, Black Beans, Edamame, Peas, Tomato, Tofu, Coconut Curry Sauce

BRAISED LAMB SHANK GF
Creamy Mashed Potatoes, Baby Carrots, Tomato Red Wine Jus

SEARED WILD SALMON GF
Creamy Spinach, Baby Carrots

RASPBERRY CHEESECAKE FRENCH TOAST
Chambord Berry Sauce

CREATE YOUR OWN OMELET GF
Three eggs or egg whites served with choice of fruit or toast
Spinach, Tomatoes, Mushrooms, Peppers, Onions, Bacon, Ham, Sausage, Swiss, Cheddar, Feta, Smoked Salmon

DESSERTS

BROWNIE A LA MODE GF
Gluten Free Chocolate Fudge Brownie, Vanilla Ice Cream

CARROT CAKE
Candied Carrot, Pineapple Reduction Sauce

\$46++

KIDS MENU

Served with choice of side: French Fries, Sweet Potato Fries,
Fresh Fruit Cup, Caesar Salad

CHICKEN TENDERS \$9
Fried or Grilled

MAC & CHEESE \$7

CHEESEBURGER \$9

SEARED SALMON (4oz) \$14 GF DF

V - Vegan GF - Gluten Free DF - Dairy Free

*Please discuss possible food allergy concerns with your server.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.*