



Faílte Easter Menu 2024

Appetizers

Crab Stuffed Portabella	\$14.95
<i>Grilled Portabella mushroom cap stuffed with our homemade crab cake, topped with mozzarella cheese, and drizzled with remoulade sauce.</i>	
Veggie Quesadilla	\$11.95
<i>Sautéed onions, mushrooms, diced tomatoes and broccoli with spinach artichoke spread.</i>	
Shrimp Cocktail	\$15.95
<i>Five jumbo shrimp served with zesty cocktail sauce on a bed of lettuce with lemon.</i>	
French Onion Soup	\$6.45
<i>Made with fresh onion and rich beef broth topped with cheese.</i>	
Steak Bites	\$15.95
<i>Beef tips with roasted red peppers, in a creamy Alfredo sauce over crustinis.</i>	
Mozzarella Capri	\$10.95
<i>Fresh mozzarella topped with beefsteak tomato, red onion, and then drizzled with our home-made balsamic glaze.</i>	

Wines by the Bottle

White wines

Blufeld, Riesling, Germany	22
<i>Aromas of citrus, peach and floral notes.</i>	
Noblio, Savignon Blanc, Sonoma, California	23
<i>Aromas of lychee, white nectarine and lemongrass, with zesty citrus and tropical flavors. Crisp & refreshing.</i>	
Cupcake, Chardonnay, Monterey, California	22
<i>Rich and creamy, with apple, lemon and vanilla flavors.</i>	
Yellowtail, Pinot Grigio, NZ	23
<i>Fresh and zesty, with red apple, pear and passion fruit.</i>	
Clos du Bois, Chardonnay, California	25
<i>Bright, with apple, pear and oak flavors</i>	
Voga, Pinot Grigio, Italy	28
<i>Light and clean with notes of peach, apple and white flowers.</i>	

Red wines

Mark West, Pinot Noir, California	24
<i>A fine combination of ripe, red fruit and sweet oak.</i>	
Columbia Crest, Cabernet Sauvignon, Washington	26
<i>Balanced flavor and velvety texture. Aromas of violets and cherry.</i>	
Jacobs Creek, Shiraz, Australia	25
<i>Bold, ripe red fruits and darker blackberries, with a big and spicy Oak influence.</i>	
<i>Rich blackberry, plum, and raspberries with hints of vanilla.</i>	
Bolla, Chianti, Italy	23
<i>Well balanced, fresh taste of black cherry, plum and raspberry.</i>	
Ruffino, Chianti, Italy	23
<i>Medium bodied with fresh raspberry, cherry and a hint of rose petal...</i>	



Entrees

All come with choice of soup or salad & choice of vegetable medley or maple glazed carrots.

*** Succulent Prime Rib \$36.95**

A 16 oz premium steak seasoned and roasted to your liking, served with mashed potatoes & vegetable. Served with horseradish cream sauce.

Honey Baked Ham \$20.95

Spiral sliced ham melts in your mouth, served with mashed potatoes & vegetable.

Roast Lamb \$21.95

Thin slices of tender lamb seasoned with garlic, rosemary & herbs, served with mashed potatoes, gravy, mint jelly and vegetable.

Alaskan Salmon \$22.95

An 8oz Alaskan Salmon filet pan seared and finished with a creamy dill sauce. Served with rice & vegetables.

Grilled Ahi Tuna \$25.95

A 6oz tuna steak grilled to your liking and served with a side of garlic, lemon Aioli.

*** Filet Mignon Gorgonzola \$26.95**

A tender juicy 6 oz filet, cooked to perfection and topped with Gorgonzola cheese sauce.

Pork Chops \$24.95

Two 10 oz pork chops grilled to perfection and topped with a chipotle cream sauce

Penne Ala Vodka \$14.95

Penne in a creamy pink vodka sauce.

with Chicken \$18.95

with Shrimp \$24.95

Desserts

Peanut Butter Pie \$9.00

A light, creamy filling made with REESE'S creamy peanut butter is topped with chunks of REESE'S Peanut Butter Cups, set atop rich chocolate cookie crust and finished with a Hershey's Dark Fudge Topping drizzle.

Molten Lava Cake \$9.00

Two decadent dark chocolate mini Bundt cakes with a molten fudge filling topped Bailey's whipped cream.

Sea Salt & Caramel Cheesecake \$9.00

Classic, creamy New York cheesecake, swirled with rich caramel, and topped with a thick layer of Hershey's caramel topping

Irish Coffee \$8.50

Our delicious house coffee with Jameson's Irish Whisky.

*** Consumer advisory:** *Consuming raw or undercooked meats, poultry, shellfish or egg may increase your risk of food borne illness.*