

THE AMERICAN

CLASSIC AMERICAN FARE



Easter Menu



Classic Ham Dinner

Dijon rubbed Ham slow roasted and topped with a sweet pineapple and cherry reduction.
Plated with mashed sweet potatoes and caramelized carrots

Easter Surf & Turf

Fresh Maine lobster quiche baked with potatoes, baby spinach, tomato and select seasonings
paired with a petite filet grilled to order encrusted in bleu cheese.

Braised Lamb Osso Bocco

Wild American lamb shank slowly braised with onion, carrot and celery. Served in its own au
jus over potato medallions.

The American Prime Rib

14oz cut slow roasted USDA choice Prime Rib plated in a pool of beef stock with a side of
glazed carrots and your choice of mashed Idaho or sweet potatoes.