

## Easter Appetizers

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### CAMELOT CHICKEN

COCONUT ENCRUSTED CHICKEN TENDERS  
WITH COCONUT HONEY MUSTARD 12

### SPINACH & ARTICHOKE DIP

CREAMY SPINACH & ARTICHOKE DIP WITH  
CROSTINIS AND YUCCA CHIPS 11

### CHEESE & CHARCUTERIE

ST. ANGEL TRIPLE WHIPPED BRIE,  
CAMBOZOLA BLUE, BEEMSTER GOUDA,  
TRUFFLE SALAMI, PROSCIUTTO,  
ACCOUTREMENTS, FRENCH BREAD 15

### RICOTTA & PEA BRUSCHETTA

WHIPPED RICOTTA OVER TOASTED  
SOURDOUGH WITH FRESH PEA SALSA, BABY  
ARUGULA AND LOCAL HONEY 13

### SALT & PEPPER CALAMARI

RHODE ISLAND SQUID, LIGHTLY BREADED,  
GARLIC AIOLI, MARINARA, CHERRY PEPPERS,  
EZRA'S FETA, PARSLEY, LEMON 13

### FIRE & ICE SHRIMP COCKTAIL

FOUR SWEET TIGER SHRIMP IMMERSSED IN  
FIERY COCKTAIL SAUCE 16

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## Kid's Prix-Fixe

\$15 FIRST COURSE, ENTRÉE, CHOICE OF SIDE AND DESSERT.

KID'S CRAFT ROOM AVAILABLE IN CELLAR. AVAILABLE FOR CHILDREN 15 AND UNDER

FIRST COURSE: FRESH FRUIT | APPLE SAUCE | MANDARINE ORANGES | CARROTS & RANCH

ENTREE:

SCRAMBLED EGGS & BACON

PANCAKES & BACON

CHEESEBURGER

CHICKEN FINGERS

HONEY BAKED HAM

CHICKEN ALFREDO

ROASTED TURKEY

FILET MIGNON ~ add \$10

SIDES: FRIED POTATO WEDGES | GARLIC MASHED POTATOES | GREEN BEANS | BROCCOLI

DESSERT: BROWNIE SUNDAE | SUNDAE BAR



## Easter Cocktails

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SPARKLING ROSÉ SANGRIA FRESH FRUIT, PEACH SCHNAPPS, SPARKLING ROSE 10

BOTTOMLESS MIMOSA SPARKLING BRUT & FRESH SQUEEZED ORANGE JUICE 15

LOADED BLOODY MARY TITOS, BLOODY MARY, TIGER SHRIMP, BACON, PICKLED VEGETABLES, CHEESE 15

# Easter Brunch Prix-Fixe

ENJOY A COMPLETE MEAL THAT INCLUDES A FIRST COURSE, ENTRÉE,  
CHOICE OF TWO SIDES AND DESSERT

FIRST COURSE: JAGUAR SALAD | CAESAR SALAD | FRESH FRUIT | CRAB BISQUE |  
CREAM OF ASPARAGUS SOUP

\$40

## ROASTED TURKEY BREAST

SERVED WITH CRANBERRY STUFFING &  
TURKEY GRAVY

## HONEY BAKED HAM

SERVED WITH DIJON CREAM &  
PINEAPPLE SALSA

## CHICKEN & WAFFLES

TOPPED WITH MAPLE SAUSAGE GRAVY &  
FRIED EGG

## SALMON BOURSIN BERRY SALAD

GREENS, BERRIES, BOURSIN, WALNUTS,  
GREEN BEANS, CRAISINS, VINAIGRETTE

\$50

## FILET & PEPPER BACON BENEDICT

FIVE-OUNCE FILET WITH PEPPER BACON,  
POACHED EGG & HOLLANDAISE

## CHILEAN SEABASS

PAN SEARED SEABASS TOPPED WITH THAI  
CHILI BEURRE BLANC

## HERB CRUSTED PRIME RIB

SIXTEEN-OUNCE CUT, SERVED WITH AU JUS &  
HORSERADISH CREAM

## NEW YORK STRIP STEAK

TWELVE-OUNCE STRIP TOPPED WITH VEAL  
DEMI-GLACE & FRIED ONION STRAWS

\$60

## COWBOY RIBEYE STEAK

SIXTEEN-OUNCE BONE-IN RIBEYE TOPPED WITH VEAL DEMI-GLACE & FRIED ONION STRAWS

## THE BIG OSCAR

SIX-OUNCE FILET MIGNON TOPPED WITH LOBSTER, SHRIMP, CRAB & HOLLANDAISE

## CRAB & LOBSTER BENEDICT

LUMP CRAB CAKE, TRISTAN LOBSTER TAIL, POACHED EGG & HOLLANDAISE

## KING FILET MIGNON

EIGHT-OUNCE FILET MIGNON TOPPED WITH VEAL DEMI-GLACE & FRIED ONION STRAWS

SIDES: GARLIC MASHED POTATOES | ROASTED RED POTATOES  
ASPARAGUS | HARICOT VERTS | BROCCOLI

DESSERT: NEW YORK CHEESECAKE | CHOCOLATE TORTE | RASPBERRY SORBETTO  
STRAWBERRY MASCARPONE GELATO