

EASTER CHEF SPECIALS



Glazed Honey Ginger Ham – Oven roasted Ham with a honey ginger glaze served with chive whipped red bliss & broccolini - \$23

Herb Peppercorn Crusted Prime Rib – Slow roasted prime rib crusted in spring herbs and peppercorns finished with a roasted shallot port wine au jus, served with chive whipped potatoes and broccolini - \$28

Pan Seared Salmon & Lemon Vinaigrette – Pan seared Atlantic salmon over a wilted salad of arugula, fennel with rendered bacon & red bliss potato, finished in a lemon vinaigrette - \$25

Mint Crusted Rack of Lamb – Mint encrusted rack of lamb, finished with a roasted shallot au jus. Served with chive whipped red bliss and broccolini - \$37

