

***Easter Menu***  
***Sunday, April 1st, 2018***

***Spring Salad***

*Mixed Greens, White Balsamic Vinaigrette*  
*Vine Ripe Tomatoes, Fresh Mozzarella, Fresh Basil Pesto*  
*Grilled Bread, Balsamic Reduction*

***Entrée***

*(Please Select From)*

***Shrimp Scampi †***

*Seared Jumbo Shrimp, Garlic, Lemon Butter*  
*Asparagus, Herb Risotto*

***Salmon***

*Seared Atlantic Salmon, Saffron Cream*  
*Butternut Squash Puree, Emperor's Black Rice*

***Lamb T-Bone †***

*Grilled Lamb T-bone, Dauphinois Potato, Glazed Carrot*  
*Fig Jam, Rosemary Lamb Jus*

***Prime Rib †***

*Slow Roasted Prime Rib, Yukon Buttermilk Smashed Potato*  
*Butter Poached Asparagus, Horseradish Cream, Au Jus*

***Colorado Chicken Breast***

*Sautéed Chicken Breast, Wild Mushroom Stuffing*  
*Goat Cheese Potato Dumpling and Sautéed Baby Spinach*

***Dessert***

*Chocolate Mousse Bombe with Mixed Berries*

***Happy Easter!***

*\$35.00 per person*

*† Indicates Gluten Free*

*We also have a vegetarian selection available*

*Please ask your server*

***Executive Chef Chris Lynch***