

Easter 2020

APPETIZERS

Manhattan Clam Chowder or French Onion \$9

Stuffed Mushrooms \$14

Button mushrooms stuffed with our signature crabmeat and topped with a creamy Parmesan mushroom sauce

Tuna Tartare (GF) \$14

Fresh raw Ahi tuna marinated in teriyaki and soy, diced avocado, shaved cucumber and fried shallots staked on top of each other with a teriyaki & soy drizzle. Served with toasted cauliflower bread.

ENTRÉES

Served with salad and house dressing, choice of mashed potatoes or (GF) wild rice and vegetable of the day.

Brown Sugar Honey Glazed Ham (GF) \$20

Slow roasted ham in a pineapple honey glaze with au jus

Filet (GF) \$39

8 oz. center cut Angus filet mignon topped with a red wine demi-glace sauce and side of sautéed mushrooms and/or sautéed onions optional. Add a crab cake \$9.

1855 Ribeye (GF) \$36

12 oz. 1855 brand Ribeye grilled to your liking and topped with a garlic butter compound. Add a crab cake \$9.

Kobe Sirloin Steak (GF) \$32

Grilled 8 oz. Kobe Top Sirloin steak dusted with cracked black pepper and sea salt and garnished with a garlic chive oil. Add a crab cake \$9.

Emily's Crab Cakes \$28

Two of our oven roasted jumbo lump crab cakes served with your choice of a whole grain mustard and scallion aioli or cocktail sauce.

Chicken Cordon Bleu \$24

10 oz. chicken breast coated in bread crumbs and stuffed with ham and Swiss cheese. Fried until golden brown, finished with a Hollandaise sauce.

Grouper (GF) \$24

Fresh fillet of grouper pan seared until golden brown then topped with a cucumber salad and citrus vinaigrette drizzle.

Salmon (AGF) \$22

Salmon coated with brown sugar cinnamon pan seared and finished in the oven then topped with a bourbon glaze reduction (GF) or topped with a Parmesan crust, oven roasted and served with a lemon caper butter sauce.

Wild Mushroom Ravioli \$21

Wild mushroom ravioli with sautéed asparagus and mushrooms tossed in basil oil