

Easter 12 PM—6 PM

APPETIZERS

Lobster Bisque \$9 French Onion \$9 Snapper Soup \$9

Coconut Shrimp \$15

Jumbo coconut shrimp, fried and served with orange marmalade sauce.

Spinach Artichoke Dip (GE) \$12

Creamy spinach and artichoke dip baked and topped with Parmesan cheese, served with cauliflower flatbread.

ENTRÉES

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

Brown Sugar Honey Glazed Ham (GF) \$21

Slow roasted ham in a brown sugar glaze with au jus.

Filet (GF) \$42

8 oz. center cut filet mignon topped with a red wine demi-glace sauce. Add a crab cake \$9.

Grilled Ribeye* (GF) \$38

12 oz. Prime Ribeye grilled to your liking and topped with choice of sautéed mushrooms or sautéed onions. Add a crab cake \$9.

Kobe Sirloin Steak (GF) \$34

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.

NY Strip Steak (AGF) \$38

12 oz. center cut NY Strip Steak grilled to your liking and topped with Gorgonzola bacon cream sauce and a balsamic drizzle. Add a crab cake \$9.

Chicken Chesapeake (GF) \$24

10 oz. chicken breast topped with a Chesapeake style crab sauce.

Emily's Crab Cakes \$32

Two of our oven roasted jumbo lump crab cakes served with your choice of tartar sauce or cocktail sauce.

Grouper (GF) \$25

Fresh fillet of grouper, pan seared until golden brown and topped with a cucumber salad and soy mustard sauce drizzle.

Salmon (AGF) \$24

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.

Scallops and Risotto (GF) \$32

Pan seared scallops, served over four cheese, bacon & asparagus risotto topped with asparagus spears.

Wild Mushroom Ravioli \$22

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