

APPETIZERS

Happy Easter

Lobster Bisque \$11 ~ French Onion \$9 ~ Snapper Soup \$11

Bacon Wrapped Shrimp (GF) \$17

*Four Jumbo shrimp wrapped in bacon and broiled to perfection.
Served with a jalapeno cream cheese.*

Baked Bruschetta \$9

Four crostini baked until crispy and topped with bruschetta tomatoes and parmesan cheese then drizzled with a balsamic glaze.



ENTRÉES

Served with salad and house dressing, roll, starch and vegetable of the day. Add a crab cake \$11.

Brown Sugar Honey Glazed Ham (GF) \$23

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

Filet (GF) \$46

8 oz. center cut Angus filet mignon on top a red wine demi-glace sauce. Add a crab cake \$11.

Grilled Ribeye (GF) \$40

12 oz. Ribeye grilled to your liking and topped with choice of sautéed mushrooms or sautéed onions.

NY Strip Steak (AGF) \$40

10 oz. center cut NY Strip Steak grilled to your liking, topped with Gorgonzola cream sauce and a balsamic drizzle.

Rack of Lamb (GF) \$41

14-16 oz. Rack of Lamb cooked to your liking and topped with a rosemary infused demi-glace.

Emily's Crab Cakes \$39

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

Red Snapper (GF) \$27

Fresh fillet of Red Snapper pan seared until golden brown and topped with a red chili glaze.

Salmon (AGF) \$25

Salmon topped with a Parmesan crust, oven roasted and served with a lemon caper butter sauce.

Walnut Chicken \$27

8 oz. walnut floured chicken breast, pan fried until golden brown and topped with a honey mustard glaze.

Pork Chop (GF) \$27

Char-grilled, bone-in pork chop served on a fig and onion demi-glace and topped with caramelized onions.

Beef Short Ribs \$34

10 oz. beef short ribs, slow cooked for six hours, served in an all-natural gravy with mushroom barley & asparagus.

Short Rib Ravioli \$27

3 oz. of our slow cooked short ribs and five short rib parmesan stuffed ravioli with a stroganoff style gravy.

Wild Mushroom Ravioli \$24

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



Holiday Kids Menu

Ages 2-8

<i>Ham Dinner and fries</i>	<i>6.00</i>
<i>Kids Burger and fries</i>	<i>6.00</i>
<i>Mac & Cheese</i>	<i>6.00</i>
<i>Pasta</i>	<i>6.00</i>
<i>Spaghetti and Meatballs</i>	<i>7.00</i>
<i>Chicken Fingers & Fries</i>	<i>6.00</i>



Ages 16 and under

Entrees

Served with a salad and choice of dressing

Glazed Ham \$18.00

Slow roasted ham in a brown sugar honey glaze with au jus. Served with vegetable of the day and choice of steak fries or starch of the day.

Flat Iron Steak \$26.00

8 oz. flat iron steak grilled and topped with a rich red wine demi-glace sauce and served with a vegetable of the day and choice of steak fries or starch of the day.

Crab Cake \$27.00

Our baked lump crab cake, vegetable of the day and choice of steak fries or starch of the day. Served with choice of tartar sauce or cocktail sauce.

Wild Mushroom Ravioli \$20.00

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

