

EASTER 2017 DINNER SPECIALS

APPETIZERS

Feta and Vegetable Stuffed Mushrooms 11.00

Four baked cremini mushrooms stuffed with bell peppers, cucumbers, onions, Kalamata olives, panko and feta cheese

Duck Flatbread 12.00

Duck breast, honey roasted pears, bleu cheese and caramelized onions on tandoori flatbread

ENTREES

Lamb Chops 34.00

Herbs de Province and Dijon crusted pan seared lollipop lamb chops with mint pesto

Prime Rib of Beef 34.00

A generous cut of slow roasted Black Angus beef with horseradish cream sauce and natural veal au jus

Maple Mustard Duck 32.00

Roasted duck breast with maple mustard glaze, salted toasted walnuts and honey roasted pears

Regular menu also available. Don't forget to view our Dessert tray!