

EASTER MENU

APPETIZERS

B & B BURRATA | 21

burrata, candied bacon, tomato jam, balsamic fig glaze, sourdough toast

WILD MUSHROOM TOAST | 16

whipped ricotta, honey truffle, aged balsamic, candied pecans

CHICKEN MEATBALLS | 16

general tso glaze, ginger-carrot slaw, sesame crunch

SHRIMP SPRING ROLLS | 20

black bean, sweet chili dipping sauce

BAKED CLAMS CASINO | 19

little neck clams, bacon, peppers, lemon, parmesan crumbs

FRIED CALAMARI | 20

light crispy coating, marinara, saffron lemon aioli

SHRIMP COCKTAIL | 21

three jumbo shrimp, cocktail sauce, lemon

SALADS

ROASTED BEET SALAD | 16

arugula, orange supremes, pistachios, feta, citrus vinaigrette

GOAT CHEESE SALAD | 15.5

mixed greens, cranberries, walnuts, raspberry vinaigrette

CAESAR SALAD | 15

romaine, parmesan, focaccia croutons

ENTREES

PRIME RIB* | 16OZ 64, 18OZ 72

mashed potatoes, chef's vegetables, au jus

SURF & TURF* | 82

8oz filet mignon + lobster tail, mashed potatoes, spinach

16OZ RIB EYE STEAK* | 62

mashed potatoes, asparagus, house steak sauce

8OZ FILET MIGNON* | 59

potato croquette, buttered spinach, au poivre

ATLANTIC SALMON* | 37

soy lacquer, sesame crunch, confetti rice, miso beurre blanc

ICELANDIC SEABASS | 46

lobster potatoes, pinot noir butter, grilled asparagus

BEEF SHORT RIB | 38

braised, red wine demi, mashed potatoes, spinach

NEW ZEALAND RACK OF LAMB* | 48

pistachio crust, port wine reduction, creamy mash

6OZ LOBSTER TAIL | 29

add to any entrée

*This item may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy. Our kitchen handles wheat and other gluten-containing products. Not suitable for severe gluten allergies or celiac disease.