



# EASTER MENU

## Easter Cocktails

### CAP'N JACK'S BLOODY MARY \$10

Gray Goose Vodka, house made bloody Mary mix and a oversized shrimp cocktail

### CUCUMBER MARTINI \$12

Bluecoat extra dry gin with cucumber juice

## Small Plates

### LAMB MEATBALLS \$10

lamb meatballs stuffed with feta and topped with tzatziki sauce

### SMOKED DEVILED EGGS \$11

smoked salmon and trout topped deviled eggs

### FOCACCIA AVOCADO TOAST \$8

house made focaccia bread topped with avocado's artichokes and mushrooms

## Entrée

### ROASTED LEG OF LAMB \$25

slow roasted and sliced leg of lamb flavored with sage and rosemary, served with rice and vegetable.

### STUFFED SALMON \$23

Fillet of salmon stuffed with a seafood stuffing of tiny shrimp and scallops served with rice and vegetable.

### JERK CHICKEN \$18

half a chicken marinated in jerk seasoning and roasted served with rice and vegetable.

### VEGETARIAN LASAGNA \$15

Pasta and vegetable layered and served with a smoked tomato coulis (Gluten Free)

## Homemade Dessert

### CHOCOLATE CREAM PIE \$7

### LEMON MOTHER LOAD CAKE \$9

layers of yellow cake, lemon shortbread, and lemon cheesecake

### CARROT CAKE \$89

with cream cheese frosting

