

# Easter Brunch

## STARTERS

### **New England LOBSTER BISQUE**

#### **SPRING SALAD**

strawberries, feta cheese, arugula  
balsamic vinaigrette

### **Prosciutto Wrapped CALIFORNIA DATES**

gorgonzola cheese, arugula

## BRUNCH

### **EGGS CHESAPEAKE**

Maryland style crab cakes, fried eggs,  
chipotle hollandaise on toasted English muffin,  
potato hash

### **Maple Bourbon FRENCH TOAST**

Vermont maple syrup, strawberries, whipped cream,  
potato hash

### **Seared Yellowfin Tuna SALAD NIÇOISE**

baby lettuces, French beans, red potato, egg,  
lemon vinaigrette

### **Grilled USDA Prime STEAK & EGGS**

sliced filet, potato hash, fried eggs,  
grilled asparagus, chipotle Hollandaise

### **Sautéed BUTTERNUT SQUASH RAVIOLI**

#### **with Sage Brown Butter**

herbs & toasted pecans

+ Carolina Breast of Pheasant 12

+ Grilled Louisiana Gulf Shrimp 12

### **Grilled Texas WILD GAME SAUSAGES**

mushroom risotto & grilled asparagus