



Easter Menu

STARTERS

BREAD SERVICE 7/14

FRESH BREAD, PARMESAN CHEESE WITH OLIVE OIL & BALSAMIC REDUCTION

SHRIMP & GRITS 19

SAUTÉED SHRIMP, SHAGBARK GRITS, CHEDDAR CHEESE, BACON & NA* KYRSIE SAUSAGE

SHRIMP COCKTAIL 19

CHILLED SHRIMP WITH OUR HOMEMADE COCKTAIL SAUCE

CARAMELIZED ONION DIP 18

SERVED WITH FRESH CROSTINI

CHARCUTERIE BOARD 22

NA* KYRSIE CHARCUTERIE & SALUMI, PICKLED VEGETABLES, LOCAL CHEESES AND GRILLED CROSTINI

LOCAL CHEESE BOARD 19

ASSORTED LOCAL CHEESE AND SPREADS, FRESH FRUIT, GRILLED CROSTINI AND CRACKERS

MAPLE RHUBARB PORK BELLY 23

RHUBARB GLAZED PORK BELLY ON A PINEAPPLE CABBAGE SLAW

FOUR CHEESE RAVIOLI 29

HOMEMADE STUFFED RAVIOLI WITH RICOTTA, ROMANO MOZZARELLA, AND PARMESAN CHEESES SERVED IN MARINARA SAUCE WITH SHAVED REGGIANO

LAMB CHOP 37

TRADITIONAL CUT LAMB WITH CHERRY COULIS, SERVED WITH POTATO AND VEGETABLE DU JOUR

NA* KYRSIE HAM 28

SLOW-ROASTED SLICED HAM STEAK WITH APRICOT-PEACH SAUCE SERVED WITH POTATO AND VEGETABLE DU JOUR

APPETIZERS & FRESH MADE SALADS

FRESH FRUIT & BERRY SALAD 9

SEASONAL FRESH CUT FRUIT MIXED WITH BERRIES SERVED SERVED ON LOCALLY GROWN LEAF LETTUCE

SPRING VEGETABLE SALAD 10

BACON, BROCCOLI, CELERY, GREEN ONIONS, GREEN AND RED GRAPES, GOLDEN RAISINS AND SLICED ALMONDS TOSSED IN A WHITE WINE DRESSING

THE BUNNY HOP SALAD 11

TENDER LETTUCE, CUCUMBERS, SLICED RADISHES, GREEN GARLIC, KALAMATA OLIVES, AND BOILED EGG. DRIZZLED WITH FRESH LEMON JUICE AND OLIVE OIL.

WALDORF SALAD 9

A TRADITIONAL FAVORITE MADE WITH APPLES, CELERY, RAISINS AND WALNUTS

SPINACH SALAD 11

SPINACH WITH RASPBERRIES AND CANDIED WALNUTS, TOPPED WITH A HOMEMADE CIDER VINAIGRETTE

ENTRÉES

ASK YOUR SERVER ABOUT GLUTEN FREE AND DIETARY OPTIONS

SLICED PRIME RIB 42

ROASTED PRIME RIB BEEF THAT IS QUEEN CUT AU JUS, SERVED WITH POTATO AND VEGETABLE DU JOUR

CEDAR PLANK SALMON 34

SALMON WITH A MAKER'S MARK & BISSELL FARM'S MAPLE BOURBON GLAZE. GRILLED ON A CEDAR PLANK OVER OUR WOOD-FIRED BROILER SERVED WITH POTATO AND VEGETABLE DU JOUR

PAN-SEARED SEA BASS 46

CHILEAN SEA BASS PAN-SEARED WITH A CARAMELIZED LEMON, GARLIC AND HERB SAUCE

OUR STEAK SELECTION IS SERVED WITH POTATO AND VEGETABLE DU JOUR:

7 OZ. ANGUS RESERVE FILET MP

6 OZ. SIRLOIN & SHRIMP MP

11 OZ. ANGUS RESERVE RIBEYE MP

16 OZ. ANGUS RESERVE RIBEYE MP



EASTER BUNNY DESSERTS

CRÉME BRULEE 10

**LIMONCELLO
MASCARPONE CAKE 10**

**RED VELVET
CHEESECAKE 10**

**GLUTEN-FREE
TURTLE CHEESECAKE 10**