



Easter Sunday Dinner Prix- Fix, April 21st 2019

3.00 – 8.30 pm

Appetizers & Salads

- Bistro Salad:*** Baby Mixed Leaves, With Red Onion, Cucumber, Cherry Tomatoes, Black Olives in a Wonton Basket
- Caesar Salad:*** Hearts of Romaine, Tossed in a Caesar Dressing. With Herb Croutons, Anchovies & Parmesan Shavings
- Iceberg Salad:*** With Blue Cheese Dressing, Red Onion, Scallions Blue Cheese Crumble & Maple Bacon Lardoons.
- Shrimp Cocktail:*** 4 Jumbo Shrimp on a bed of Romaine, (Add \$5)
With a Zesty Cocktail Sauce, In a Wonton Pastry Basket.
- Soup of the Day:***
- Smoked Salmon:*** With Potato Salad & Irish Mustard. (Add \$3)
- Lump Crab Cocktail:*** Served with a Marie Rose Sauce, (Add \$5)
On a bed of Mixed Greens, in a Wonton Pastry Basket.

Entrees

- Roast Stuffed Turkey:*** With Stuffing and Pan Gravy, served with Bistro Potato Purée, and Steamed Vegetables
- Roast Prime Rib:*** Cooked Medium Rare or more, with Potato Purée, (Add \$5)
Steamed Vegetables, and a Rosemary Jus.
- Kerry Lamb Pie:*** Braised Leg of Lamb, with Roast Root Vegetables
In a Rosemary & Juniper Berry Jus, with a Pastry Bonnet
- Chicken Bistro:*** Baked Breast of Murrays Free Range Chicken with Sausage, Apricot and Mozzarella Stuffing, Served with Braised Red Cabbage Potato Puree and a Mustard Sauce.
- Filet Mignon 8-9 oz:*** Prime Filet Mignon cooked to Temperature, With Twice Baked Potato And a Béarnaise Sauce. (Add \$10)
- Dover Sole:*** Pan Seared Sole on the bone, then filleted, with Asparagus Tips, (Add \$20)
Almond Potato Cake and a Light lemon white wine butter sauce.
- Yellowtail Snapper:*** Yellowtail Snapper with a sweet chili soy glaze on a bed of (Add \$5)
Rice Pilaf, cooked and served in a Parchment Bag
- Organic Salmon:*** Blackened Organic Salmon, with Rice Pilaf, Tropical Fruit Salsa,
And a Coconut Rum Dressing
- Fish & Chips:*** Fresh Wild Cod in a light Tempura Batter with Tartar Sauce & Potato Fries
- Calves Liver:*** Pan Seared to Medium Rare, Served with Peppered Bacon,
Sautéed Onions, Bistro Potato Purée and a Veal Jus,
- Roast Loin of Pork:*** Wrapped in Maple Bacon stuffed with Colcannon, served with Carrot & Parsnip Purée, With a Pearl Onion Jus.
- Lobster Ravioli:*** House made Lobster Ravioli, with Asparagus Tips, and (Add \$8)
A Champagne Lobster sauce,

Chef's Dessert Selection:

Chocolate or Grand Marnier Soufflé Available Add \$5

***From \$49.95 pp (No Sharing Please}
(Children's Menu Available, Under 12 Only Please)***