



Easter Sunday Dinner Prix- Fix, April 9th 2023

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 Lardons.*
- Shrimp Cocktail:** *4 Jumbo Shrimp on a bed of Romaine, (Add \$10)
With a Zesty Cocktail Sauce, In a Wonton Pastry Basket.*
- Soup of the Day:** *Tomato & Crab Bisque*
- Crab Cake:** *With Mixed Greens & a Honey Mustard Dressing. (Add \$8)*
- Escargot:** *With a Garlic Butter (Add \$6)*
- Brie:** *Deep Fried with a Panko Crust, and a Berry Compote (Add \$5)*

Entrees

- Roast Stuffed Turkey:** *With Stuffing and Pan Gravy, served with Bistro Potato Purée, and Broccoli*
- Roast Prime Rib:** *Cooked Medium Rare with Potato Purée, (Add \$20)
Broccoli Florets, and a Rosemary Jus.*
- Rack of Lamb:** *Cooked to Temperature, with Potato puree (Add \$20)
Haricot Vert and a Rosemary Jus,*
- Baked Chicken Bistro:** *Breast of Murray's Free Range Chicken Stuffed with Irish Sausage, Apricot and Mozzarella, with Braised Red Cabbage Potato Puree and a Wholegrain Mustard Sauce.*
- Filet Mignon 8-9 oz:** *With Twice Baked Potato, Asparagus and a Béarnaise Sauce (Add \$20)*
- Dover Sole:** *Pan Seared on the Bone then filleted, with Asparagus Tips, (Add \$25)
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 \$8)
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:** *Wild Haddock in a light Tempura Batter with Tartar Sauce & French Fries*
- Calves Liver:** *Thinly Cut Pan Seared Pink, Served with Peppered Bacon, Sauteed Onions, Bistro Potato Purée and a Veal Jus,*
- Pork Chop:** *Double Cut Pork Chop, cooked to Temperature, with Broccoli Florets, Twice Baked Potato & Rosemary Jus*
- Lobster Ravioli:** *House made Lobster Ravioli, with Asparagus Tips, and a (Add \$10)
Champagne Lobster Sauce,*

Chef's Dessert Selection:

**From \$59 pp (No Sharing Please!!)
(Children's Menu Available, Under 12 only please)**