



*Easter Sunday Lunch Prix- Fix: April 21<sup>st</sup> 2019*  
 12 Noon–2.45 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 Jus, with a Pastry Bonnet*
- Baked Chicken Bistro:** *Breast of Murrays Free Range Chicken with Irish Sausage, Apricot and Mozzarella Stuffing, Served With Braised Red Cabbage Potato Puree and a Mustard Sauce.*
- Filet Mignon 8-9 oz:** *With Twice Baked Potato and a Béarnaise Sauce. (Add \$8)*
- Dover Sole:** *Pan Seared 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 Haddock in a light Tempura Batter with Tartar Sauce & Potato Fries*
- Calves Liver:** *Pan Seared Medium, Served with Peppered Bacon Sauteed Onions, Bistro Potato Purée and a Veal Jus, Bistro Potato Purée*
- Roast Loin of Pork:** *Wrapped in Maple Bacon stuffed with Colcannon, served with Carrots & Parsnips Purée and a Pearl Onion Jus.*
- Lobster Ravioli:** *House made Lobster Ravioli, with Asparagus Tips, and a Champagne Lobster Sauce,*

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### *Chef's Dessert Selection:*

*Chocolate or Grand Marnier Soufflé Available Add \$5*

*From \$39.95 pp (No Sharing Please}*  
*(Children's Menu Available, Under 12 only please)*