



*Easter Sunday Lunch Prix- Fix: April 9<sup>th</sup> 2022*

*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, Blue Cheese Crumble & Maple Bacon Lardoons.*
- 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, Broccoli Florets, and a Rosemary Jus. (Add \$20)*
- Rack of Lamb:** *Cooked to Temperature, with Potato Puree Haricot Vert and a Rosemary Jus, (Add \$20)*
- 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, Almond Potato Cake and a Light lemon white wine butter sauce. (Add \$25)*
- Yellowtail Snapper:** *Yellowtail Snapper with a sweet chili soy glaze on a bed of Rice Pilaf, cooked and served in a Parchment Bag (Add \$8)*
- 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 Champagne Lobster Sauce, (Add \$10)*

\*\*\*\*\*

*Chef's Dessert Selection:*

*From \$49 pp (No Sharing Please}  
(Children's Menu Available, Under 12 only please)*