

Wines by the Glass...

Castle Rock Cabernet, Paso Robles 12/44

Juggernaut Cabernet, Paso Robles 14/46

Murphy Goode Merlot, Washington State
12/44

Primarius Pinot Noir, Oregon 14/48

Santa Julia Malbec, Argentina 12/48

Chateau de Belcier Cotes de Bordeaux
Red Blend, France 12/42

Scotto Red Zinfandel, Lodi CA 13/44

Pereire Cote du Rhone, France 12/42

Les Dauphins Cote Du Rhone Blanc 11/42

Zolo Unoaked Chardonnay, Argentina
12/44

DeLoach Chardonnay, California 12/44

Shine Heinz Eifel Riesling,
Rheinhessen Germany 10/40

Cielo Pinot Grigio, Italy 10/40

Le Grand Ballon Sauvignon Blanc, France
12/42

Osmin & Cie Rosé, France 10/40

Avissi Prosecco (split), Italy 11

Segura Sparkling Rosé (split), Italy 12



The Staff & Management
would like to wish
You and Your Family

Happy Easter!

Appetizers

Spring Vegetable Soup 9

Bean, Green Lentils & Pesto

Tomato Pepper Fennel Soup 12

Shrimp & Crab Sherry Wine

Deviled White & Beet Eggs with Smoke Salmon Crostini 14

Spring green salad, shaved Radishes
& mustard shallot vinaigrette

Beet Salad with Fresh Mozzarella Cheese 14

Pistachios and Applewood smoked Bacon
& champagne vinaigrette

Jumbo Shrimp Cocktail 15

5 Large White Gulf Shrimp with our
zesty cocktail sauce

Dessert Special 11

Layered Carrot Walnut Cake
with Cream Cheese Icing



Entrees

Roast Leg of Colorado Lamb 36

Herbs de Provence scented Lamb Jus
Served with Green beans, Cauliflower,
Carrots & red skin mash with scallions

Greenfield Prime Rib 44

A 12oz cut of USDA Angus Prime Rib
Served with French beans, Cauliflower,
Carrots & red skin mash with scallions

Char-Grilled Petite Filet Mignon 44

A 6oz. choice cut of Beef Tenderloin
Served with Red wine Demi sauce,
French beans, Cauliflower, Carrots
& red skin mash with scallions

16oz Braised Veal Osso Bucco 40

Saffron Polenta with Asparagus Mix color Peppers
Espagnole Sauce & Gremolata

Pan-Seared Halibut 38

Potato Gnocchi with a Spring Ramp Puree ,
Corn, Peas, & Baby Carrots

Our Own All Lump Crab Cakes 40

Two broiled Jumbo lump Crab Cakes.
Served with French beans, Cauliflower, Carrots &
red skin mash with scallions

Fine Herb Crusted Chicken Breast 30

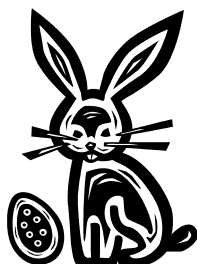
Served with French beans, Cauliflower, Carrots,
sauteed Fingerling Potatoes & Beurre Blanc sauce

Grilled Scottish Salmon 30

Served with shaved Fennel, Baby Carrots,
Israeli Couscous with Broccoli Rabe &
Celery Root Puree & Turmeric Beurre Blanc sauce

Smoked Cured Ham 28

Carved Ham with a dried Currant & Pineapple Glaze
Served with French beans, Cauliflower, Carrots &
red skin mash with scallions



All entrees include a freshly tossed garden salad with
your choice of dressing & fresh Artesian rolls