

Easter Sunday Features

Spring Salad 3/6

Spring greens with dried cherries, toasted walnuts, fresh cucumber and crumbled goat cheese in a housemade white balsamic and poppyseed dressing.

Carved Honey Ham \$16

Slow smoked and honey cured ham served with a bourbon pineapple reduction, whipped sweet potatoes and blistered green beans.

Roasted Lamb Leg (Limited Availability) \$28

New Zealand lamb Leg perfectly marinated with olive oil, whole pepper corns, and rosemary and thyme leaves, slowly braised until fork tender. Served with a side of yukon mash and finished with a rosemary scented au jus (Suggested Wine Pairing: Nosostros Malbec).

Prime Organic Pork Chop (Limited Availability) \$27

Locally sourced organic pork flame grilled over whipped yams with a luxardo cherry and bourbon glaze. (Suggested Wine Pairing : Rattlesnake Zinfandel)

Roasted Garlic Ribeye \$33

Its perfect marbling makes this Char dusted 16oz. Ribeye the most flavorful of steaks. Grilled to your liking we prepare this entrée with a side of whipped yukon gold mashed potatoes, asparagus, with a roasted garlic demi-glace drizzle (Suggested Wine Pairing: Lail Blueprint Cabernet).