

Easter Dinner 2019
A LA Carte 12:30-7 pm(last seating)
We will serve this menu on the second floor from 12:30- 4pm and then in all the dining rooms from 4:30-7pm.
There are only stairs to the second floor, no elevator

Prime Pair-\$45
Any Salad listed below+ 12 oz. USDA Prime NY Strip topped with 2 grilled angry shrimp+ 1 side listed below

•Starters-

Mixed Greens-	8.5	Jumbo Lump Crab Cocktail*	15
Red grapes, Rogue Valley blue cheese, candied nuts, dark balsamic vinaigrette		Red sea salt, artisan olive oil; wakame seaweed salad	
Chopped Iceberg- Tomato, cucumber, bacon,	9	Fresh Texas U12 Shrimp Cocktail*	3.25 each
Smokey buttermilk Rogue Valley blue cheese dressing		House Made 3-Cheese Flatbread	13
Baby Spinach Salad	9	Hand-made mozzarella, Reggiano, boursin, prosciutto, Tomato, aged balsamic	
Candied pecans, creamy goat cheese, sun-dried cranberry-Port wine vinaigrette		Hand-rolled Shrimp Spring Rolls	12
Grilled Romaine	9.5	Apricot, ginger BBQ sauce	
Creamy garlic dressing, Parmignano-Reggiano cheese		Kennett Square Mushroom Tart	12
Crock of French Onion Soup	10	Sautéed local mushrooms, truffle oil, triple cream brie	
Freshly Shucked Raw Oysters on the Half Shell-\$MP		Chef's Market Selection of Cheeses	22
		Bayley Hazen Blue-Vermont blue veined-Ayrshire cow's milk Pleasant Ridge Reserve-WI-cow's milk, nutty, sweet, salt, sour Round Top Farm-Johnny's Clothbound Cheddar-PA-cow's milk	

• From the Steakhouse Grill*-all steaks come with butter braised French green beans, herb butter, and BP steak sauce

15 oz. Prime Pork Chop	32	16 oz. USDA Prime Delmonico Ribeye	54
6 oz. Center Cut Choice Filet Mignon	37	10 oz. Barrel Cut Ribeye Creekstone Farm Black Angus	45
12 oz. Creekstone Farms NY Strip	39.5	10 oz. USDA Prime Center Cut Filet Mignon	56
14 oz. Milk Fed Veal Chop	45		
		Sauce	Classic Béarnaise
			\$2
		Sides	
Creamy Spinach/Artichoke	8	Creamy Potato Puree	6
NOLA Blackening Spice	NC	Truffle Parmesan Fries	7.5
Bacon Fat Roasted Mushrooms	8.5	Mac+Ham+Cheese	8
		Iberico ham and macaroni	9

• Entrées

Knife and Fork Shaved Prime Rib Sandwich	18	Spring Chicken	18
Thinly sliced roasted prime rib, mushrooms, fresh horseradish aioli, onions, melted gruyere, brioche bun, au jus, loaded thick cut potato skins (available until 4pm)		Grilled 6 oz, free range, Lancaster county chicken Chopped iceberg and mixed greens, heirloom tomatoes, pancetta, avocado, honey-basil dressing	
Seared Jumbo Sea Scallops	32	Crab Benedict (available until 4pm)	16
Foraged mushrooms, truffled white asparagus sauce		Poached eggs on top of jumbo lump crab cakes in place of Canadian bacon, hollandaise	
Baby Spinach and Ricotta Ravioli	22	Grilled Faroe Island Wild Salmon	26
Sun-dried tomato blush sauce		Grilled asparagus+black truffle butter, herb beurre blanc	
Texas Wagyu Short Ribs	4 oz. 22		
	8 oz. 33		
Braised baby carrots, haricot vert, cabernet reduction			

***Consuming raw or undercooked meat, poultry, Dairy or seafood may increase your risk of a food borne illness**

Kids men –for kids under 12-\$12
House battered Chicken Tenders with crispy fries or macaroni and cheese
House made hand cut fettuccine with a butter sauce
Kids Cheeseburger with crispy fries