



EASTER BRUNCH

Breakfast

All breakfast items are served home fries and bacon or sausage

Tournedos Maxwell

Four ounces of grilled filet mignon served on Brioche bread. Topped with poached eggs, lobster meat, asparagus and a sherry wine sauce. Finished with Béarnaise sauce. 26

Eggs Benedict

Toasted croissants topped with Canadian Bacon, poached eggs and asparagus spears. Finished with Béarnaise sauce and served with home fries. 16

Crab Cake Benedict

Crab cakes topped with poached eggs and asparagus spears. Finished with Béarnaise sauce and served with home fries. 22

Breakfast Skillet ^{GF}

Two eggs served any style over our house made corned beef hash topped with sliced breakfast sausage and bacon. Finished with a cheddar cheese sauce. 18

Texas Style French Toast ^V

Served with maple syrup. 14

Chicken and Waffles

All natural antibiotic-free from Murray's Farm buttermilk fried chicken and a malted waffle. Served with whipped bourbon butter 20

Lobster Omelet ^{GF}

Three egg omelet with lobster, asparagus and cheddar cheese. 23

Entrees

Served with mashed potato and mixed vegetable (unless noted)

Chicken: Parmigiana or Francese

***Parmigiana:** Thin & tender chicken & eggplant, breaded and baked in our house made tomato sauce. Served over linguine and topped with mozzarella cheese. 22*

***Francese:** Boneless chicken breast dipped in egg batter and pan fried. Served in a lemon, caper, butter and white wine sauce. 23*

Baked Virginia Ham ^{GF}

Served with homemade pineapple sauce. 27

Baked Stuffed Shrimp

Fresh jumbo shrimp stuffed with our seafood stuffing. Served with a side of with drawn butter. 30

Baked Boston Scrod

Fresh scrod topped with Ritz crackers & lemon butter. 29

Pan Seared Walnut Topped Salmon ^{GF}

Wild salmon, pan seared and topped with roasted walnuts tossed lightly in maple syrup. 30

Prime Rib ^{GF}

14oz of in house seasoned slow roasted prime rib. Served with house made horseradish cream sauce. 40

New York Strip Steak ^{GF}

14oz Braveheart Black Angus. Steak lovers cut. Grilled to your liking. 40

Short Rib

Braised and slow roasted short rib with mushrooms, carrots, onions and red wine. 32

Dijon Rack of Lamb

New Zealand Rack of Lamb brushed with garlic, rosemary and Dijon mustard. Roasted in the oven and served with a side of mint jelly 27 Half 45 Full

Lemon Ricotta Ravioli ^V

Ricotta ravioli topped with tomatoes, artichoke hearts & fresh mozzarella. Sautéed in extra virgin olive oil and lemon zest. Topped with fresh basil. 20

Add chicken 6 — Add shrimp 12

V – Vegetarian GF — Gluten Free

**Please notify your server of any food allergies. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness. Prices do not include 7% Massachusetts meals tax.*