

# Easter Brunch Specials

Brunch Specials offered to 2:30 pm

## APPETIZERS

### Baked RI Oysters

*Shallots, Garlic, Parmesan and Arugula Pesto*

\$18

### Bacon Wrapped Asparagus

*Jumbo Spring Asparagus, Herbed Goat Cheese, Applewood Bacon,  
and Bearnaise Sauce*

\$15

### Lobster Deviled Eggs

*Stuffed With Native Lobster, Whipped Yolk, Chives  
and Espelette Pepper*

\$16

### Fava Bean and Asparagus Salad

*Shaved Asparagus and Petit Carrots, Favas, Arugula, Toasted Pistachios  
Fine Herbs and Champagne Vinaigrette*

\$14

## BRUNCH ENTREES

### Petit Filet Mignon and Poached Eggs Oscar

*5 oz Grilled Filet Mignon, Grilled Tomato, Poached Eggs,  
Jonah Crab, Asparagus, Bearnaise Sauce and Breakfast Potatoes*

\$36

### Lobster Benedict

*Sautéed Lobster and Red Mustard Green on an English Muffin with Poached Eggs,  
Yuzu Hollandaise and Breakfast Potatoes*

\$26

### Organic Chicken and Waffles

*Crispy Buttermilk Chicken, Bacon and Herb Belgian Waffle, Praline Bacon  
Sunny Cooked Duck Egg and Bourbon Infused RI Maple Syrup*

\$28

### Shellfish Stuffed Crepes

*House Made Crepes, Native Scallops, Shrimp, and Lobster, Gold Potatoes, Arugula  
Bell Pepper Salad and Citrus Tarragon Emulsion*

\$30

### Spring Vegetable Hash and Poached Eggs

*Wishing Stone Farm Spring Vegetables, Local Potatoes, Poached Farm Eggs  
and Creamy Gruyere Mornay Sauce*

\$23

*Executive Chef Richard Silvia / Sous Chef CJ Mitchell*

## **Easter Dinner Entrees**

Dinner Specials Offered After 1:00pm

### **Roasted Prime Rib of Beef**

*Tourne Potatoes, Asparagus, Glazed Carrots Grey Barn  
Blue Cheese Yorkshires and Pan Jus*

\$39

### **Roasted Leg Of Lamb**

*Roasted Turnips, Green Beans with Shallot and Pine Nuts,  
and Whole Grain Mustard-Sherry Glaze*

\$32

*Executive Chef Richard Silvia / Sous Chef CJ Mitchell*