



EASTER DINNER

Starters:

Our award-winning Lobster Bisque 7

Artichoke Crepe 9

Gruyere cheese and artichokes wrapped in a crepe and finished with a red pepper and crab sauce

Baby Spinach Salad 6

with dried cranberries, pistachios and maple vinaigrette

Scallops wrapped in Bacon 8

Four Maine Scallops broiled with bacon finished with a sherry glaze

Smoked Salmon Flat Bread 9

garnished with red onion, tomato and capers

Melon and Prosciutto 6

Entrées:

Prime Rib of Beef au Jus 25

Served with a horseradish aioli

Grilled Swordfish 23

topped with citrus butter

Grilled Ham Steak 16

brushed with a maple/Dijon glaze

Broiled Haddock 19

Topped with a lemon herb crumbs

Chicken Oscar 22

Boneless breast breaded and oven broiled. Topped with crab meat, asparagus and hollandaise

Grilled Spring Lamb 24

Sliced and served with a lamb demi-glace

Lobster Stuffed Shrimp 27

Three large shrimp with a lobster stuffing

Above served with mashed potatoes and seasonal vegetable

*Please, no separate checks or cell phones
An 18% gratuity may be added to parties of 6 or more*

CLAY HILL FARM



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Desserts 7

Profiterole

Cream puff filled with vanilla ice cream, topped with hot fudge

Carrot Cake:

With walnuts and a cream cheese frosting

White Chocolate Crème Brulee

Cheesecake:

New York style made with sour cream, topped with a strawberry sauce

Chocolate Mousse