



EASTER SUNDAY 3-COURSE MENU

\$26.95

House Salad

Choice of dressing

Choose One Entrée

Served with a green bean medley and mashed yukon potatoes

Baked Ham

Cherry sauce

Lamb Leg

Roasted with garlic and herbs and sliced. Mint demi-glace.

Whiskey Salmon

Grilled and topped with a whiskey-infused citrus glaze

Pot Roast Jardiniere

Slow cooked with carrots and celery

Choose One Dessert

Apple Pie, Cheesecake, Rice Pudding, Chocolate Peanut Butter Cake, Peach Cobbler



LIMITED RESTAURANT MENU

STARTERS

Cheesesteak Egg Rolls 8

Sweet chili sauce

Drunken Clams 12

1 pound of clams simmered in beer, garlic and butter. Served with garlic bread

🌱 Soft Pretzel Sticks (4) 10

Dutch mustard & beer cheese

Crispy Brussels Sprouts 12

Fried with bacon, balsamic drizzle

🌱 Shrimp Cocktail 10

Five shrimp served with cocktail sauce

SOUP & SALAD

Soup of the Day 5.50

French Onion 5.75

🌱 Strawberry Salad 12

Mixed greens topped with strawberries, mandarin oranges, feta cheese and toasted almonds. Fruit vinaigrette.

🌱🌱 Faith Salad 10

Mixed greens, feta, pecans, golden raisins, carrots, red cabbage, champagne vinaigrette

🌱 Classic Caesar Salad 10

Romaine lettuce, parmesan cheese, croutons.

Add chicken 4, pecan chicken 5, steak 7, salmon 7.5, shrimp 6

HANDHELDS

Served with kettle chips and a pickle. Substitute french fries +1

Mel's Chicken Salad Croissant 9

Chicken, grapes, walnuts & celery. Served on a croissant with lettuce and tomato

Smoked Brisket Melt 13

Smoked brisket with bacon, provolone, chipotle aioli and roasted peppers

Crab Cake Sandwich 15

House-made crab cake on brioche bun with lettuce, tomato and side of remoulade sauce

Terrace Burger 12

Char-grilled 8oz burger with smoked cheddar cheese, mixed greens, tomato and onion

MAIN

Served with a house salad, green bean medley and mashed yukon potatoes

JT's Crab Cakes 25

Two house-made crab cakes served with remoulade and cocktail sauce

Cherry Lamb Chops 35

14oz grilled lamb chops with a cherry liqueur demi-glace

Seafood Sampler 26

Baked crab cake, shrimp, scallops, and haddock with lemon-butter

Filet Mignon 40

8oz filet mignon topped with sherry mushrooms

House-Smoked Ribs 20/35

Half rack or full rack of house-smoked ribs with chocolate porter barbecue sauce

Lemon Chicken 18

Grilled or egg-battered. Lemon pan sauce.

Ham Loaf 15

Topped with a bourbon barbecue glaze

🌱 Vegetarian Tuscan Ravioli 18

Topped with a house-made tomato vodka sauce and served with toasted garlic bread

Consuming raw or under cooked meat and eggs
may increase your risk of
food-borne illness

V - Vegetarian GF - Gluten Free DF - Dairy Free