

EASTER SUNDAY 3-COURSE MENU

\$26.95

House Salad

Choice of dressing

Choose One Entrée

Served with starch & vegetable of the day

Baked Ham

Cherry sauce

Lamb Leg

Roasted with garlic & herbs then sliced. Mint demi-glace

Whiskey Salmon

Grilled Salmon topped with a whiskey-infused citrus glaze

Pot Roast Jardiniere

Slow cooked with carrots and celery

Vegetarian Tuscan Ravioli

House-made tomato vodka sauce.

Choose One Dessert

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



LIMITED RESTAURANT MENU

STARTERS

Cheesesteak Egg Rolls 8

Sweet chili sauce

Drunken Clams 12

Simmered in beer & garlic butter

Soft Pretzel Sticks (4) 11

Dutch mustard & beer cheese

Crispy Brussels Sprouts 12

Fried with bacon, balsamic drizzle

Shrimp Cocktail 10

Five shrimp, cocktail sauce

SOUP & SALAD

Soup of the Day 5.50

French Onion 5.75

Strawberry Salad 12

Mixed greens, strawberries, mandarin oranges, feta cheese and macadamia nuts. Fruit vinaigrette.

₫ Faith Salad 12

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

♥ Caesar Salad 12

Romaine lettuce, parmesan cheese, croutons & creamy caesar dressing

Add Grilled or Fried Chicken +5, Shrimp +6, Salmon +8, Steak +7

HANDHELDS

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

Mel's Chicken Salad Croissant 11

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

Smoked Brisket Melt 13

House-smoked brisket on sourdough with bacon, provolone, chipotle aioli & roasted peppers

Crab Cake Sandwich 15

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

Terrace Burger 12

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

MAIN

Served with a house salad, starch & vegetable of the day

Seafood Sampler 26

Baked crab cake, shrimp, scallops & haddock

Lemon Chicken 18

Grilled or egg-battered. Lemon pan sauce

Ham Loaf 16

Topped with a bourbon barbecue glaze. Mashed potatoes and vegetable of the day.

NY Strip Steak 24

10oz NY Strip grilled to your liking and topped with sherried mushrooms

▼ Vegetarian Tuscan Ravioli 18

Topped with a house-made tomato vodka sauce. Served with toasted garlic bread

Applejack Pork Chop 21

Hickory char-rub seasoned pork chop accompanied by Applejack spiked apples. Mashed potatoes & vegetable of the day

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

V - Vegetarian GF - Gluten Free DF - Dairy Free