

## EASTER SUNDAY 3-COURSE MENU

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\$ 26.95
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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
(1) Soft Pretzel Sticks (4) 11

Dutch mustard \& beer cheese

## Crispy Brussels Sprouts 12

Fried with bacon, balsamic drizzle
(木) Shrimp Cocktail 10
Five shrimp, cocktail sauce

## SOUP \& SALAD

Soup of the Day 5.50
French Onion 5.75
(1) Strawberry Salad 12
Mixed greens, strawberries, mandarin oranges, feta cheese and macadamia nuts. Fruit vinaigrette.
(ㅈ) () Faith Salad 12
Mixed greens, feta, pecans, golden raisins, carrots, red cabbage \& champagne vinaigrette
(1) 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 8 oz 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
$100 z$ NY Strip grilled to your liking and topped with sherried mushrooms
(L) 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

