



# Happy Easter

## APPETIZERS

Seafood Tower  
*Butter Poached Cold Water Lobster Tail, Jumbo Lump Crab, Shrimp Cocktail,  
Massachusetts Oysters ...Serves Two or Four 69/130*

Bison Tartare  
*Served with Asiago Crostinis 42*

## SOUP & SALAD

Specialty Soups  
*Seafood Bisque 16... Italian Wedding 12*

Angler's Easter Salad  
*Baby Arugula, Feta Cheese, Dried Plums, Candied Pecans,  
Strawberry Rose Vinaigrette, Villages Grown Micro Greens 18*

## ENTREES

Honey Glazed Ham  
*Maple Bourbon Glaze, Boursin Mashed Potatoes, Bacon & Marcona Almond Haricot Vertes 38*

Chilean Sea Bass  
*Mojo Sauce, Tri-Colored Cauliflower Rice, Grilled Asparagus 60*

8 oz Filet Mignon  
*Lobster Cream Sauce, Loaded Lobster Mashed Potatoes, Roasted Brussels Sprouts 78*

Roasted Rack of Lamb  
*Full Rack of New Zealand Lamb, Saffron Crust & Pomegranate Chutney,  
Duck Fat Confit Marble Potatoes, Grilled Asparagus 70*

Maine Lobster Tail  
*10oz Butter Poached Lobster Tail, Braised Swiss Chard Risotto,  
Cara Cara Orange Beurre Blanc, Candied Orange 90*

Prime Rib  
*Garlic and Herb Roasted 14oz Cut, Boursin Mashed Potatoes,  
Bacon & Marcona Almond Haricot Vertes 54*

Snake River Farms Kurobuta Pork Shank  
*16oz Port Wine Demi Glaze, Duck Fat Confit Marbled Potatoes,  
Roasted Brussel Sprouts 60*

## SWEETS

Toasted Peeps Crème Brûlée 12

Salted Caramel Cheesecake 15

