



# Easter

## ALL DAY MENU

### STARTERS

Strawberry & Goat Cheese Salad 10  
hydrogreens, roasted pinoli, lemon honey vinaigrette

House Salad 6

Lobster Bisque 6/12

Potato & Leek Soup 4/8

### APPETIZERS

Bacon Wrapped Scallops 14

Shrimp Cocktail 14

Seafood Stuffed Mushrooms 14

Baked Roasted Pear 10

raspberry, blueberry, walnuts, gorgonzola, thyme, honey

### ENTREES

LEG OF LAMB 29

shallots, carrots, celery, in a port wine reduction served with mashed potatoes and brussel sprouts with garlic and pinoli nuts

STUFFED ACORN SQUASH 26

quinoa, dried cranberries, diced apple, pecan, and brie topped with a honey glaze

BAKED STUFFED SHRIMP 33

seafood stuffing, grilled asparagus and mashed potatoes

GLAZED BAKED SPIRAL HAM 27

grilled pineapple, roasted butternut squash, sweet potato mash

RACK OF LAMB 34

fig glaze, served with mashed potato and roasted brussel sprouts

CHICKEN PICCATA 28

capers, garlic, sundried tomato in a lemon white wine sauce served with baby carrots

EGGPLANT ROLLATINI 26

ricotta, butternut squash, and spinach served with penne ala vodka

CHILDREN'S MENU WILL BE AVAILABLE  
FOR THOSE 12 & UNDER

MAKE YOUR RESERVATIONS AT THE CLUBHOUSE (860) 673-2419



\*\*THOROUGHLY COOKING MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS REDUCES THE RISK OF FOODBORNE ILLNESSES - FVHD  
PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS WHEN ORDERING.