

Easter Sunday Dinner

April 12, 2020

Wines by the Glass

Conundrum Rose	\$8.5	Robert Mondavi Pinot Noir	\$8
Fontana Candida Pinot Grigio	\$7.5	14 Hands Merlot	\$8.5
Woodbridge Sauvignon Blanc	\$7.5	J. Lohr Cabernet Sauvignon	\$9

For more selections please see our wine list

Appetizers

Spinach & Artichoke dip, pita chips	8.95	Jumbo Shrimp Cocktail	11.95
Scallops wrapped in Bacon	10.95	Oysters on the half shell*	14.95
Belgian Endive Scoops, with lobster salad		14.95	

First Course

Choice of one

Lobster Bisque	New England Clam Chowder
Wedge of Lettuce, crumbled cranberry stilton cheese, raspberry vinaigrette	
Garden fresh Salad, apple cider vinaigrette	

Main Course

Choice of one

Roast Leg of Lamb, <i>Natural gravy</i>	31.95
Baked Virginia Ham, <i>Maple Bourbon sauce</i>	29.95
Prime Rib of Beef*, <i>Served au jus</i>	32.95
Roasted Turkey Breast, <i>Cornbread & Sausage stuffing, Giblet Gravy</i>	30.95
Grilled Filet Mignon*, <i>Cognac & Mushroom sauce</i>	36.95
Salmon Dijonnaise, <i>Herb crusted fillet with hint of Dijon</i>	32.95
Wayside Lobster Casserole, <i>Sherried crumb topping</i>	36.95

Served with whipped potatoes, butternut squash, buttered green beans, cranberry orange relish, and Gristmill bakery basket. Children's dinners for ages 12 and under are \$25

Dessert

Banana Cream pie	\$5.95	Baked Indian Pudding	\$5.95
Ice cream puff	\$6.95	Ice Cream or Sherbet	\$4.95
Fresh Strawberry Shortcake	\$6.95	Vanilla Crème Brulee	\$6.95
Deep Dish Apple Pie, fresh whipped cream		\$5.95	

Freshly Brewed Columbian Coffees & Assorted Herbal Teas \$2.50

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness

Before placing your order, please inform your server if anyone in your party has a food allergy