

# Easter Dinner at Sailor's Return

## Appetizers

EGGPLANT STACK.....	\$13.95
Fontina cheese, spinach, prosciutto, tomato bordelaise	
BAKED ESCARGOT.....	\$12.95
With four cheeses	
FRESH JUMBO SHRIMP COCKTAIL.....	\$14.95
STUFFED MUSHROOMS.....	\$11.95
Alouette cheese and Italian sausage	
CRAB CAKE APPETIZER.....	\$14.95
Dijon mustard sauce	
SMOKED FISH DIP.....	\$14.95
Served with assorted crackers and hot peppers	
PORTABELLA MUSHROOM CAP CRAB CAKE.....	\$18.95
Jumbo portabella mushroom stuffed with a crab cake, melted swiss, topped with cabernet demi & beurre blanc sauce	



## Soups

LOBSTER BISQUE.....	Cup \$5.95	Bowl \$7.95
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## Salads

BURRATA MOZZARELLA.....	\$10.95
Fresh mozzarella stuffed with ricotta cheese, toasted almonds, served with mixed greens and strawberries, sun dried cherries and grapes finished with a balsamic fig glaze	
ENDIVE SALAD.....	\$9.95
Endive, maytag blue cheese, toasted almonds, truffle oil and champagne vinaigrette	
CLASSIC CAESAR.....	\$8.95
Crisp romaine, croutons and parmesan cheese	
THE WEDGE.....	\$8.95
Crisp iceberg lettuce with apple smoked bacon, tomato, red onion, gorgonzola crumbles and homemade blue cheese dressing	

## Entrees

SAILOR'S LAND AND SEA.....	\$59.95
Grilled 6oz. filet mignon topped with a cabernet demi reduction sauce and a broiled 8oz. cold water lobster tail served with drawn butter, garlic mashed potatoes and fresh seasonal vegetable	
10 oz BARREL CUT TENDERLOIN OF BEEF.....	\$44.95
Served with Au Poive sauce, garlic mashed potatoes and fresh seasonal vegetable	
GRILLED 10 oz PRIME SKIRT STEAK.....	\$29.95
Arugula, tomato bruchetta, balsamic fig glaze and risotto	
14 oz GRILLED NEW YORK STRIP.....	\$41.95
Topped with sautéed mushrooms and melted herb compound butter, garlic mashed potatoes and fresh seasonal vegetable	
PAN ROASTED SCOTTISH SALMON.....	\$29.95
Toasted almonds, saffron oil, balsamic drizzle, risotto and fresh seasonal vegetable	
CHICKEN CORDON BLEU KIEV.....	\$27.95
Stuffed chicken breast with black forest ham, swiss cheese, garlic butter & topped with beurre blanc and cabernet demi reduction sauce, garlic mashed potatoes and fresh seasonal vegetable	
JUMBO LUMP CRAB CAKES.....	\$29.95
With a Dijon mustard sauce, garlic mashed potatoes and fresh seasonal vegetable	
FRESH FISH OF THE DAY.....	\$36.95
Served francaise with beurre blanc sauce, garlic mashed potatoes and fresh seasonal vegetable	
PORK CHOP BORDELAISE.....	\$29.95
Parmesan basil breaded pork chop, sautéed & topped with a tomato bordelaise sauce and fontina cheese. Served with garlic mashed potatoes and fresh seasonal vegetable	
SHRIMP ALA VODKA PENNE PASTA.....	\$29.95
Sautéed Key West shrimp tossed in a creamy tomato sauce served over penne pasta	
CHICKEN MARSALA.....	\$25.95
Mushroom marsala sauce, with garlic mashed potatoes and fresh seasonal vegetable	

