

CRABTREE'S EASTER DINNER MENU
\$40.00 PER PERSON

APPETIZERS

NEW ENGLAND CLAM CHOWDER

HOUSE SALAD – Crisp Romaine, red onions, tomato, creamy balsamic dressing

CLASSIC CAESAR SALAD

FRESH MOZZARELLA NAPOLEON- Bell peppers, Portobello, balsamic reduction (additional \$4.00)

CRISPY FRIED CALAMARI (additional \$6.00)

ENTRÉE'S

ROASTED LEG OF LAMB – Mediterranean seasonings, red wine shallot reduction

CHICKEN GISMUNDA – Boneless chicken breast, lightly breaded, over spinach, topped with mushrooms wine and butter

LOCAL FISH MEDITERRANEAN

Tomatoes, onions, white wine, fresh herbs

BRONZINO FILET – Grilled, extra virgin Greek olive oil, garlic and lemon

WALNUT CRUSTED SALMON- Citrus butter

SHRIMP ALA RODOS – Jumbo shrimp sautéed with tomatoes, onions, white wine and feta cheese

PANKO CRUSTED FILET OF SOLE

Lemon, butter, white wine

ROAST DUCK L'ORANGE – orange Grand Marnier glaze

RAVIOLI – Peppadew peppers, smoked mozzarella, brown butter, sage

RIGATONI ala VODKA

MARYLAND CRAB CAKES (additional \$3.00)

BRAISED PORK SHANK – Crispy mushroom risotto, sautéed spinach

GRILLED BLACK ANGUS N.Y STRIP (additional \$8.00)

GRILLED MARINATED SKIRT STEAK (additional \$7.00)

*

CHILDREN'S MENU \$15.00

HAMBURGER WITH FRENCH FRIES

CHICKEN TENDERS WITH FRENCH FRIES

PASTA WITH BUTTER OR MARINARA

*

DESSERT

Menu Subject to Change !!!!!