

CRABTREE'S EASTER MENU
\$50.00 PER PERSON

APPETIZERS

BUTTERNUT SQUASH SOUP

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

CLASSIC CAESAR SALAD

WATERCRESS SALAD - Crumbled Gorgonzola, heirloom tomato, walnuts, honey
Dijon

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

CRISPY FRIED CALAMARI (additional \$5.00)

ENTRÉE'S

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

LOCAL SWORDFISH

Charcoal grilled, Evoo, Greek oregano, fresh garlic, lemon

MEDALLIONS OF LAMB - Mediterranean marinade, Chianti reduction

BRONZINO FILET - Almond crusted, beurre blanc

WALNUT CRUSTED SALMON- Citrus butter

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

ROAST DUCK L'ORANGE - Orange Grand Marnier glaze

WHITE TRUFFLE RAVIOLI -brown butter, sage, shitake

RIGATONI ala VODKA

MARYLAND CRAB CAKES (additional \$5.00)

SKIRT STEAK - Charcoal grilled, red wine jus (additional \$7.00)

GRILLED BLACK ANGUS N.Y STRIP STEAK - Brandy peppercorn cream
(additional \$8.00)

CHILDREN'S MENU \$18.00

HAMBURGER WITH FRENCH FRIES

CHICKEN TENDERS WITH FRENCH FRIES

PASTA WITH BUTTER OR MARINARA

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FAMILY STYLE DESSERT

Menu Subject to Change!