

## **CRABTREE'S EASTER DINNER MENU**

**\$35.00 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 \$4.00)*

### **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*

**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*

**ROAST DUCK L'ORANGE** – *Wild rice, orange Grand Marnier glaze*

**CUBAN STYLE SOLE** – *Stuffed with shrimp, peppers, zucchini, Champagne shallot reduction*

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

**MARYLAND CRAB CAKES** *(additional \$3.00)*

**BRAISED PORK SHANK** – *Crispy mushroom risotto, sautéed spinach*

**GRILLED BLACK ANGUS N.Y STRIP** *(additional \$7.00)*

**GRILLED MARINATED SKIRT STEAK** *(\$5.00)*

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#### **CHILDREN'S MENU \$15.00**

**HAMBURGER WITH FRENCH FRIES**

**CHICKEN TENDERS WITH FRENCH FRIES**

**PASTA WITH BUTTER OR MARINARA**

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#### **DESSERT**

# **Happy Easter**

*Menu subject to changes!*