

CRABTREES' EASTER DAY MENU

\$55.00 PER PERSON

APPETIZERS

SHIRMP BISQUE SOUP

HOUSE SALAD – Romaine lettuce, red onions, tomato, creamy Balsamic dressing

CAESAR SALAD

APPLE WANUT SALAD – Red apples, baby field greens, crumbs of Gorgonzola,
honey balsamic

MOZZARELLA NAPOLEON – Tomatoes, roasted bell pepper, Portobello,
Balsamic reduction (add't \$5.00)

FRIED CALAMARI – (add't \$6.00)

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ENTRÉES

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

WHOLE DORADO – Pan seared, Extra Virgin Greek Olive Oil, Mediterranean
capers, fresh herbs, citrus

WALNUT CRUSTED SALMON – Citrus butter

PANKO CRUSTED LONG ISLAND FLUKE – seared, beurre blanc

WHITE TRUFFLE RAVIOLI– brown butter, fresh sage and shiitake

RIGATONI ALA VODKA

MARYLAND CRABCAKES (add't \$4.00)

SHRIMP ALA RODOS –white wine, tomatoes, scallions, feta

GRILLED SKIRT STEAK – marinated in Chianti and Mediterranean seasonings,
charcoal grilled (add't \$6.00)

BLACK ANGUS N.Y. STRIP STEAK (add't \$8.00)

CHILDRENS MENU \$18.00 (Including Dessert)

HAMBURGER WITH FRENCH FRIES

CHICKEN TENDERS WITH FRENCH FRIES

PASTA WITH BUTTER OR MARINARA

FAMILY STYLE DESSERT PLATTERS

HAPPY EASTER!!!!!!!!!!!!!!!!!!!!!!!!!!!!

SUBJECT TO CHANGE