



# Easter Dinner

*April 1st • 1630-2000 hours*

Alaskan Snow Crab Legs  
Slow Roasted Prime Rib  
Peel & Eat Shrimp  
Fresh Poke

## SOUPS AND SALADS

A selection of composed salads along with fresh seasonal greens with an assortment of garnishes and house - made dressings.

Assorted Dinner Rolls

New England Clam Chowder  
Kettle Soup of the Evening

## CHEF'S ENTRÉE SELECTIONS

Southern Cola Glazed Ham

Vietnamese Herbed Roasted Leg of Lamb

Alaskan Candy Smoked Salmon with Ginger Glaze

Sesame Crusted Spicy Korean Chicken Breast

Seafood Stir Fry  
*with Black Bean Sauce and Leafy Vegetables*

Garlic Parmesan Asparagus

Minted Cranberry Glazed Carrots

Lobster Garlic Fried Brown Rice

Greek Lemon Roasted Potatoes

## DESSERTS

An assortment of freshly made desserts & house - made ice cream to complete your dining experience.

*Adults-\$34.95 Youth(12-17)-\$21.95 Children(5-11)-\$12.95  
(Children 4 yrs and under free with each adult purchase)*