

Easter Sunday Dinner

March 31, 2024

Wines by the Glass

Shades of Blue Riesling	\$9	Foley Family EOS Pinot Noir	\$8
Anterra Pinot Grigio	\$8.5	14 Hands Merlot	\$8.5
EOS Sauvignon Blanc	\$8	J. Lohr Cabernet Sauvignon	\$10

For more selections, please see our wine list.

Appetizers

Spinach & Artichoke dip, pita chips	10.95	Jumbo Shrimp Cocktail	13.95
Scallops wrapped in Bacon	13.95	Oysters on the half shell*	15.95
Vegetarian Eggroll, sweet chili sauce	10.95		

First Course

Choice of one

Lobster Bisque	New England Clam Chowder
Wedge of Lettuce, crumbled cranberry stilton cheese, raspberry vinaigrette	Garden fresh Salad, apple cider vinaigrette

Main Course

Roast Leg of Lamb, <i>Natural gravy</i>	35.95
Baked Virginia Ham, <i>Maple bourbon sauce</i>	32.95
Prime Rib of Beef*, <i>Served au jus</i>	38.95
Roasted Turkey Breast, <i>Cornbread & Sausage stuffing, giblet gravy</i>	34.95
Grilled Filet Mignon*, <i>Cognac & mushroom sauce</i>	44.95
Salmon Dijonnaise, <i>Herb crusted fillet with hint of Dijon</i>	33.95
New England Scallops, <i>Lightly breaded and baked</i>	37.95
Wayside Lobster Casserole, <i>Sherried crumb topping</i>	45.95

Entrees include our cheese spread appetizer, your choice of soup or salad, whipped potatoes, buttered green beans, and Gristmill bakery basket. Children's dinners for ages 12 and under are \$25. Ask your Server about vegetarian options available.

Dessert

Banana Cream Pie	\$5.95	Baked Indian Pudding	\$5.95
Ice Cream Puff	\$6.95	Ice Cream or Sherbet	\$4.95
Fresh Strawberry Shortcake	\$6.95	Vanilla Crème Brûlée	\$6.95
Deep Dish Apple Pie, fresh whipped cream	\$5.95		
Freshly Brewed Columbian Coffees & Assorted Herbal Teas	\$2.95		

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness

Before placing your order, please inform your server if anyone in your party has a food allergy.