



HAPPY EASTER

SUNDAY, APRIL 1 IN THE TERRACE ROOM

PLEASE CALL FOR RESERVATIONS, 412-553-5235

SOUPS & SALADS

MARYLAND BLUE CARB SOUP

Sherry Crème | Whipped Potato | Gaufrettes

CARROT GINGER SOUP

Chive Oil | Orange Zest

CAESAR SALAD

Artisan Romaine Lettuce | Parmesan Phyllo Crisp |
Blistered Grape Tomatoes | Caesar Dressing

SPRING GREENS

Hot House Greens | Tangerine | Fennel | Boucheron
Tarragon Vinaigrette

APPETIZERS

BEET CURERD SALMON GRAVLAX

Bagel Chips | Garden Blended Cream Cheese | Scallions

GERRY BRUSCHETTA

Waffle Crostini | Honey Ricotta | Candied Orange

MUSHROOM TAGIATELLE

Brie | Tarragon | Crème | Crispy Shiitake Mushrooms |
Truffle Essence | Pasta

SHRIMP MARTINI

Avocado | Cucumbers | Tomatoes | Vodka Infused Chili
Sauce

ENTRÉES

ROASTED PRIM RIB OF BEEF AU JUS

Roasted Fingerling Potatoes | Asparagus | Horseradish
Sauce | Yorkshire Pudding

PAN ROASTED CHICKEN

Roasted Fingerling Potatoes | Red Flannel Hash | Swiss
Chard | Pan Juices

PAN SEARED SEA BASS

Herbed Brandade Cake | Edamame | Crisp Leek | Saffron
Citrus Butter Broth

SMOKED PORK LOIN

Lightly Smoked & Slow Roasted | Smoky Grits | Mustard
Greens | Pan Sauce

HERBED LAMB RACK

Potato Dauphines | Snap Peas | Glazed Carrots | Shiraz
Jus

LOBSTER BARRIGOLE

Maine Lobster | Yukon Gold Potatoes | Sun Chokes |
French Beans | Baby Carrots | Vanilla Bean Hollandaise

SWEET ENDINGS

KEY LIME TART

Chantilly Crème | Candied Lime | Mint

PRINCESS CAKE

Strawberry | Banana | Pastry Cream | Yellow Cake |
Whipped Cream

CHOCOLATE TRIFLE

Milk, Dark & Semi Sweet Chocolates | Chocolate Sponge |
Grand Marnier Crème

RASPBERRY PARFAIT

Raspberries | Raspberry Mousse | Gelee | Mint

\$59 ADULTS, \$27 CHILDREN 6 – 12 (PLUS TAX)

COMPLIMENTARY FOR CHILDREN 5 & UNDER

SEATING AVAILABLE EVERY HALF AN HOUR

FROM 10:30AM TO 4:00PM.