



THREE-COURSE EASTER SUNDAY DINNER

APRIL 5, 2026

FIRST COURSE

SELECT ONE

ORGANIC GREENS, RADISHES, AVOCADO
BAKED CRISPY GOAT CHEESE MEDALLIONS
CHAMPAGNE VINAIGRETTE

MARYLAND CRAB CAKE, FIELD GREENS, LEMON-CAPER EMULSION

BARNEY'S "FAMOUS" DUCK WONTONS

CEVICHE, SHRIMP, SCALLOPS, CALAMARI, GREEN PEPPER, TOMATOES
CITRUS MARINADE

TOMATO BISQUE, BRIE CHEESE CROSTINI

TUNA TARTARE, AVOCADO, ASIAN COLESLAW, WONTON CRISP
GINGER HOISIN SAUCE

HUDSON VALLEY FOIE GRAS, MANGO CHUTNEY, PROSCIUTTO
PORT WINE REDUCTION +\$17

SECOND COURSE

SELECT ONE

BARNEY'S LONG ISLAND DUCK, WILD RICE, ASPARAGUS
ORANGE DUCK DEMI

FRENCH CUT ROASTED CHICKEN, POLENTA
CRISPY BRUSSELS SPROUTS, SALSA VERDE

HONEY BAKED HAM, MASHED POTATOES, GLAZED CARROTS
PINEAPPLE SALSA

HERB CRUSTED RACK OF LAMB, ROSEMARY PARSNIP PURÉE, SNOW PEAS
MINT CHUTNEY, AU JUS +\$15

CRISPY SKIN SALMON, COUSCOUS, ARUGULA & PINE NUTS MEDLEY
CHERRY BEURRE BLANC

FILET MIGNON, AU GRATIN POTATOES, HARICOT VERTS
CABERNET DEMI +\$12

LOBSTER RISOTTO, SHRIMP, WHITE WINE

**FAMILY FAVORITES
TABLE STYLE**

HAND CUT FRIES WITH CHEDDAR DIPPING SAUCE +\$12

CHARCUTERIE BOARD, 3 CHEESES, CURED MEATS, OLIVES
CROSTINI, DRIED FRUIT + \$35

DESSERT

HOMEMADE DESSERT SAMPLER

FLOURLESS CHOCOLATE CAKE * KEY LIME PIE * CUSTARD TART
CARROT CAKE * VANILLA GELATO

CHILDREN'S MENU

HONEY BAKED HAM, MASHED POTATOES, BROCCOLI

PASTA WITH MARINARA SAUCE OR BUTTER

CHEESEBURGER SLIDERS WITH FRIES

CHICKEN TENDERS WITH FRIES

DESSERT: BLONDE SUNDAE

\$89.95 PER PERSON ~ \$34.95 FOR CHILDREN 10 & UNDER

