

EASTER DINNER ~ April 21, 2019 ~ 4pm-8pm

Starter Features

*Center **SQ** Tavern Crab Soup -Cup 8.99/Bowl 9.99*
Lump crab, Cream, Special Spices and Herbs

Soup of The Day - Cup 7.99/Bowl 8.99
Chefs Daily Selection

Buffalo Shrimp 14.99
IPA Buffalo Sauce, Blue Cheese Crumbles, Blue Cheese Aioli

Fried Pickle Hay Stack 8.99
Chipotle Ranch

Ahi Tuna Tartar 12.99
Mango- Cucumber- Avocado-Sriracha Aioli & Wonton Crisps

CST Pull Apart Bread 7.99
Melted Cheddar & Mozzarella, Butter & Garlic Stuffed Sourdough, Side of Marinara

Apple & Walnut Salad 11.99
Local Chef Selected Apples, Candied Walnuts, Tomatoes, Mixed Greens, Blue Cheese Crumble & Honey Balsamic Vinaigrette

Roasted Beet Salad 10.99
Arugula, Red & Golden Beets, Red Onions, Toasted Almonds, Citrus Yogurt, Goat Cheese Honey Lime Vinaigrette

Lemon Kale Caesar 9.99
Romaine & Kale, Herbed Croutons, Parmesan Cheese & Lemon Vinaigrette

Wedge Salad 8.99
Iceberg Lettuce, Cherry Tomatoes, Bacon, Blue Cheese Crumble & Blue Cheese Dressing

Tomato & Mozzarella Salad 13.99
Blistered Heirloom Tomatoes- Fresh Mozzarella- Balsamic Reduction

Dinner Features

Pan Seared Scallops 34.99

Basil & Lemon Risotto, Tomato Jam & Lemon Butter Sauce

Herb Crusted Leg of Lamb TBD

Dijon Mint Mashed Potatoes, Red Wine Reduction & Market Vegetables

BBQ Half Roasted Chicken 21.99

Bourbon & Cherry BBQ- Choice of 2 sides

Blackened Faroe Island Salmon 27.99

Julienned Zucchini, Squash & Carrots, Cabbage & Brussel Sprouts, Citrus Rice & Ginger Soy Reduction

Basil & Pesto Stuffed Gnocchi 27.99

Pan Seared Shrimp, Oven Dried Tomatoes, Fresh Mozzarella & a Light Tomato Sauce

Roasted Filet Mignon 36.99

7 oz. Filet, Red Bliss Mashed Potato, Seasonal Vegetable, Demi Glaze

Shrimp & Crab Pasta 24.99

Linguini, Sautéed Spinach, Roasted Mushrooms with a White Wine Garlic Sauce

16oz Braised Pork Shank 24.99

6 Hour Roasted Pork Shank, Mascarpone Sweet Mashed, Brussels Sprouts & Pancetta, Port Wine Reduction

Shrimp Risotto 21.99

Blackened Shrimp, Asparagus & Pepper Risotto, Mango-Cucumber Salsa

Market Fish MP

Chefs Choice of Preparation

16oz Bone in NY Strip MP

Roasted Red Bliss Potatoes & Market Vegetables, Red Wine Shallot Butter

Marinated Cauliflower "Steak" 19.99

Ancho & Chile Marinated Cauliflower, Chimichurri, Citrus Rice Stir Fry