



Three Course Easter Brunch with Bottomless Champagne, Mimosa & Bloody Mary

(2 Hours limit per table, Adult - \$49.95, Kids - \$19.95)

Starter Selection

Lobster Bisque
Smoked Salmon

Caprese Salad
Shrimp Cocktail

Caesar Salad
Mix fruit Bowl

Entrée Selection

Spinach & Mushroom Ravioli
tomato & arugula sauce

Tagliatelle Bolognese
Slow braised ground veal & beef

Striped Lobster Ravioli
Maine Lobster with shrimp & sherry cream sauce

Seafood Risotto
shrimp, scallops, fish, white wine & butter

Scampi Boccaccio's
Shrimp & linguini with garlic, capers & white wine

Petite Filet Mignon & Eggs any
style

Spring Vegetables Primavera
(GF)
Broccoli, heirloom cherry tomatoes, asparagus

Eggs Florentines
Spinach, Canadian bacon with Hollandaise sauce

Grilled Salmon
*Seasonal vegetables & roasted potatoes, tomato
caper beurre blanc*

Vegetarian Omelet
*Spinach, tomatoes, onions, mushrooms &
cheddar cheese*

Petite Filet Mignon
roasted garlic bordelaise, vegetables & potatoes

Frittata
*Italian omelet with sausage, peppers, onions,
mushrooms*

Dover Sole Meuniere
beurre blanc with roasted potatoes & vegetable

Traditional Eggs Benedict
*Canadian bacon, poached egg, Hollandaise
sauce*

Eggplant Parmigiana
*breaded eggplant, onions, tomatoes, Mozzarella
cheese & marinara sauce*

The Lakeside Omelet
*Applewood smoked bacon, avocado,
jack cheese & salsa*

Chicken Parmigiana
*breaded chicken topped with mozzarella cheese
& linguini marinara*

Waldorf Grilled chicken Breast
*Mix greens, apples, celery, candied pecans,
grapes, gorgonzola cheese with creamy balsamic*

Crab & Shrimp Louie
*Lump blue crab, shrimp, asparagus, green beans,
hearts of romaine, tomatoes with thousand island*

Grilled Salmon & Vegetables
Salad
Zucchini, bell pepper, carrot & balsamic vinaigrette



Dessert Selection

Tiramisu
Flourless Chocolate Cake

Cheese Cake
Croissant Bread Pudding

Fresh Berries & Crème
Cream Caramel



Easter Dinner 2021

Appetizers

Toasted Cheese Ravioli	\$13	Crab Cake	\$18
Escargot	\$17	Beef Carpaccio	\$16
		Shrimp Cocktail	\$18

Three Course Dinner includes: starter, entrée & dessert

Starter Selection



Lobster Bisque	Caprese Burrata Salad	Caesar Salad
Arugula & Asian Pear Salad	Blue Wedge Salad	Organic Baby Greens Salad

Entrée Selection

Spinach & Mushroom Ravioli tomato & arugula sauce	\$37.95	Chicken Parmigiana Breaded chicken, mozzarella cheese, linguini pomodoro	\$44.95
Ziti Alfredo Chicken Mushrooms, broccoli with chicken alfredo sauce	\$43.95	Seafood Risotto shrimp, scallops, fish, white wine & butter	\$52.95
Chicken Toscana <i>lightly battered chicken breast topped with asparagus & Swiss cheese,</i>	\$44.95	Eggplant Parmigiana Breaded eggplant, onions, tomatoes, mozzarella & marinara	\$37.95
Grilled Salmon <i>Mix seasonal veggies & roasted potatoes, tomato caper beurre blanc</i>	\$48.95	Grilled Filet Mignon roasted garlic bordelaise sauce, baby vegetables & potatoes	\$62.95
Scampi Boccaccio's pan seared shrimp, capers, garlic, white wine, linguini	\$49.95	Chilean Sea Bass pan seared & served with asparagus, roasted tomato, citrus butter sauce	\$62.95
Beef Stroganoff Traditional sauce with filet mignon, mushrooms, sour cream, egg noodles	\$45.95	Herb Crusted Rack of Lamb roasted potatoes & mix vegetables, with creamy garlic sauce	\$59.95
Sesame Crusted Ahi Tuna baby bok choy shiitake mushrooms, sweet soy glaze	\$49.95	Linguini & Clams Little neck clams, white wine garlic or spicy marinara sauce	\$45.95

Dessert Selection

Tiramisu ~ Cheese Cake ~ Fresh Berries & Crème
Flourless Chocolate Cake ~ Croissant Bread Pudding ~ Cream Caramel