

Easter Sunday 2019

FOUR COURSE DINNER

Appetizers

Minestrone Soup

Buffalo Mozzarella

Buffalo Mozzarella, Prosciutto di Parma, Beefsteak
Tomatoes, Roasted Peppers & EVO

Sweet or Hot Italian Sausage with Broccoli Rabe

Sweet or Hot Italian Sausage with Broccoli Rabe,
EVO, Garlic

Four Cheese Ravioli

Four Cheese Ravioli, Tomato Sauce, Basil

Penne Vodka

Pink Vodka Sauce

Shrimp Cocktail. add \$10

Served with a Horseradish Cocktail sauce

Stony Hill Inn's Seafood Salad add \$10

Calamari, Shrimp, Octopus, EVO Lemon Dressing

Jumbo Lump Crabmeat Cocktail. Add \$10

Served with a Tomato Remoulade Sauce

Salads

SHI Wedge Salad

Iceberg Lettuce, Onion, Tomato, Grilled
Thick-Cut Smoked Bacon with
Blue Cheese Dressing

Caesar Salad

Hearts of Romaine Lettuce tossed with Caesar Dressing,
Garlic Croutons, Topped with White Anchovies

Entrées

Turkey.....55
Served with all the Trimmings. Mashed Potato, Cranberry Sauce, Stuffing and Vegetables

Chicken Sanzari..... 68
Chicken Breast Francese Style with Diced Tomatoes & Capers in a Pinot Grigio Wine Sauce

Fresh Virginia Ham 70
Mashed Potatoes and Vegetables

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<i>Filet of Sole Francese</i>	70
<i>Sautéed with an egg batter in a lemon-white wine reduction over Spinach with Lobster Ravioli</i>	
<i>Grilled Salmon Balsamic</i>	72
<i>Simply grilled Atlantic Salmon topped with sautéed tomatoes and a Balsamic Glaze. Mashed Potatoes and Vegetables</i>	
<i>Boneless Beef Short Ribs</i>	75
<i>Boneless Short Ribs of Beef Braised in Red Wine, Balsamic Glazed Cippolini Topped with Horseradish Chive Butter, Mashed Potatoes and Vegetable</i>	
<i>Veal Chop Arabbiata</i>	75
<i>Sautéed Peppers, Onions and Mushrooms</i>	
<i>Twin Lobster Tails</i>	75
<i>Two 6oz Lobster Tails served with Sweet Drawn Butter. Mashed Potatoes and Vegetables</i>	
<i>Prime Angus Filet Mignon</i>	75
<i>Prime Angus 12 oz., Center Cut Grilled Filet Mignon Topped with Herb Truffle Butter, Red Wine Balsamic Sauce</i>	
<i>Surf & Turf</i>	78
<i>6 oz. Filet Mignon plated with a 6oz. Lobster Tail sautéed in a Scampi Sauce</i>	

Dessert Selections

Tiramisu

Italian Mascarpone Cheese layered with Lady Fingers soaked in Marsala Wine and Espresso

Chocolate Ganache Cake

Served with Fresh Raspberries, Fresh Whipped Cream, White Chocolate Curls

Lori's Coconut Supreme Cake

Coconut Cake, Icing with Fresh Coconut Slakes

New York Style Cheese Cake

Creamy whipped Cheese Cake baked with a Graham Cracker Crust with Apricot Brandy Sauce

Tartufo

Chocolate & Vanilla Gelato Ball filled with Cherry and finished with a Belgian Chocolate Shell

Cold Zabaglione

Fresh Mixed Berries

Vanilla or Chocolate Ice Cream

Executive Pastry Chef

Miguel Oleaga

Parties of 8 and more subject to a 20% gratuity.

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

Please advise any food allergies prior to ordering.