

The Cabin Restaurant

~ EASTER MENU ~

BRUNCH - 10am to 1pm

EGGS BENEDICT - 21

2 Eggs, Hollandaise, Toast,
Canadian Bacon

CABIN OMELET - 14

2 Egg Omelet, Cheese, Toast
Add for \$2ea. - Sausage, Peppers, Mushrooms,
Bacon, Onions, Black Olives

FRENCH TOAST - 18

2 Texas Toast, Powdered Sugar,
Applewood Smoked Bacon,
Maple Syrup

STARTERS

SHRIMP COCKTAIL - 21

Jumbo Shrimp, Mixed Greens,
Cocktail Sauce

CRAB CAKES - 24

Sautéed Crab Cakes, Herb Aioli Sauce

SOUPS & SALADS

TOMATO BISQUE - 16

Tomato-Basil, Cream

CABIN SOUP - 13

Italian Wedding, Orzo, Meatballs, Broth

THE WEDGE SALAD - 16

Iceberg Wedge, Bleu Cheese, Tomatoes,
Egg, Bacon Bits, White French Dressing

CAPRESE SALAD - 15

Fresh Mozzarella, Tomato, Basil, EVOO
Balsamic Reduction

CAESAR SALAD - 12

Romaine, Fresh Baked Croutons,
Shaved Parmesan, Caesar Dressing

ENTRÉES

PRIME RIB - 59

14oz Angus Prime Rib, Potato & Veg,
Au Jus or Horseradish Cream

STUFFED CHICKEN - 26

Chicken Breast Stuffed w/Spinach,
Cream Cheese, Ham, Red Pepper,
Served w/Mashed Potatoes

LAMB - 35

Rack of Lamb, Mint Sauce,
Potatoes & Veg

LOBSTER MAC-N-CHEESE - 23

Lobster Meat, Three Cheese Blend,
Panko Crust

SALMON - 52

Crab Stuffed Salmon, Compound Butter,
Mashed Potato, Veg

EASTER HAM - 32

Grilled Ham, Chef's Veg,
Sweet Potato Mash

* Consuming Raw/Undercooked Meat or Seafood
Can be Hazardous to Your Health

CHILDREN'S MENU - 16

MAC-N-CHEESE - CHICKEN FINGERS & FRIES - PASTA MARINARA - BURGER & FRIES

DESSERTS

CHOCOLATE ANGEL - 16

"Our Signature"

Sautéed Angel Cake, Chocolate Sauce
& French Vanilla Ice Cream

CREME BRULEE - 15

House Made

GELATO - 11

CHEESECAKE - 13

Cheese Cake of the Day