



THREE-COURSE EASTER SUNDAY DINNER

APRIL 5, 2026

FIRST COURSE

SELECT ONE

ORGANIC GREENS, ROASTED PEPPERS, OLIVES
HUMMUS, PITA

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, MASHED POTATOES, HARICOT VERTS
ORANGE DUCK DEMI

FRENCH CUT ROASTED CHICKEN, WILD RICE, BROCCOLI
CAULIFLOWER MEDLEY, NATURAL SAUCE

HONEY BAKED HAM, SWEET POTATO FRIES, SAUTÉED SPINACH
PINEAPPLE SALSA

HERB CRUSTED RACK OF LAMB, ROSEMARY DIJON ROASTED POTATOES
CRISPY BRUSSELS SPROUTS, MINT CHUTNEY
AU JUS +\$15

CRISPY SKIN SALMON, COUSCOUS & ARUGULA MEDLEY
HONEY DILL YOGURT SAUCE

FILET MIGNON, AU GRATIN POTATOES, BRAISED ASPARAGUS
CABERNET DEMI +\$12

LOBSTER RISOTTO, SHRIMP, WHITE WINE

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: **FAMILY FAVORITE** :
: **TABLE STYLE** :
: HAND CUT FRIES WITH CHEDDAR DIPPING SAUCE +\$12 :
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DESSERT

HOMEMADE DESSERT SAMPLER

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

