

# EASTER MENU

*prix fixe \$44*

## Welcome Collection

*Popover, fresh fruit, local Michigan cheeses, fresh baked scones and Danishes*

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## Entrees (Choice of one)

### Shrimp and Grits

*Southern style grits, creole sauce, gulf shrimp, seared andouille sausage. Two eggs over easy, scallion, cheddar.*

### Maurice Salad (GF)

*Ham, turkey, Swiss cheese, hard boiled egg, queen olives, sweet pickle relish, classic Maurice dressing.*

### Crab Cake Benedict

*Two colossal house made lump crab cakes, sauteed spinach, English muffin.*

*Topped with Two poached eggs, dill and hollandaise sauce.*

### Grilled Lamb Chops (GF)

*Grilled New Zealand lamb chops (2), duck fat roasted potatoes, mint chimichurri, pistachio, sauteed haricots verts.*

### Bananas Foster French Toast

*Thick Cut cinnamon swirl bread, charred bananas, candied walnuts,*

*house made cinnamon cream, classic foster sauce.*

### Steak Salad (GF)

*Mixed field greens, baby romaine heart, green apple, red onion, cherry tomatoes,*

*4oz fillet of beef cooked to order, creamy avocado dressing*

### Feta and Mushroom Quiche

*Roasted mushrooms, shallots, sun-dried tomatoes, spinach, baby arugula side salad.*

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## Desserts

### Gooey Cake

*Warm butter cake, salted caramel gelato, fresh berries, hot fudge, whipped cream*

### Coconut Panna Cotta

*Pineapple and ginger jam, whipped cream*

### Mint Julep Crème Brulée

*Fresh mint, nutmeg, whipped cream*