

Adelaide's

EASTER SUNDAY, 2025

All meals include rolls, butter, ice water, iced tea & hot coffee

APPETIZER

Shrimp Cocktail (Sustainably Sourced Medium Shrimp, Cocktail Sauce, Celery, Greens)	16
Stuffed Artichokes (Mixed Grains Stuffing, Goat Cheese, White Bean Puree, Fresh Gremolata)	14

SOUP & SALAD

Rustic San Marzano Tomato Soup with Basil	10
Spring Forest Mushroom Bisque with Chive	10
Adelaide's House Salad with French Herbed Vinaigrette	10
Traditional Caesar Salad	10

ENTRÉE

Served with vegetables du jour

ROAST LEG OF SPRING LAMB

With Mint - Coriander Chutney 42

GLAZED SPIRAL-CUT HAM

With Dijon Sauce 38

Norwegian Salmon en Papillote with Herbs & Mixed Olives, Beurre Monté	42
Organic Chicken Breast Suprême, Herbs Provençal, Dijon Sauce	38
Fresh-made Fettuccini, Wilted Spinach, Spring Forest Mushroom Sauce	32
Aged Angus Reserve Filet Mignon (7 oz), Sauce Bearnaise or Bordelaise	58
USDA Prime Aged Angus Reserve Strip-cut Sirloin (12oz), Sauce Bearnaise or Bordelaise	46

DESSERT

NY style Cheesecake with Fruit Compote OR Chocolate Decadence Ganache Layer Cake	10
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