

# **YELLOW HOUSE HOTEL**

## **EASTER 2015**

### **APPETIZERS**

<i>FRENCH ONION SOUP au gratin</i>	<b>5.00</b>
<i>CREAM OF CRAB</i>	<b>5.00</b>
<i>VEGETABLE NAPOLEAN grilled marinated vegetables layered with fresh Mozzarella cheese, over a red pepper coulis</i>	<b>8.00</b>
<i>RIB SAMPLER served with sweet potato fries</i>	<b>10.00</b>
<i>PISTACHIO ENCRUSTED SHRIMP with raw honey butter</i>	<b>10.00</b>
<i>BAKED MUSHROOMS WITH CRAB topped with melted Swiss Cheese</i>	<b>9.00</b>

### **ENTRÉES**

<i>GLAZED HAM - baked sliced ham with dried cherry, golden raisin &amp; pineapple glaze</i>	<b>18.00</b>
<i>LEG OF LAMB - roasted leg of lamb with rosemary &amp; garlic, served au jus with fresh mint &amp; honey</i>	<b>20.00</b>
<i>YHH CRAB CAKES - two broiled jumbo lump crab cakes served over a whole grain mustard sauce</i>	<b>27.00</b>
<i>HERBED CHICKEN - half herb encrusted chicken, roasted in natural juices with braised vegetables &amp; wild rice</i>	<b>20.00</b>

**SEAFOOD SIZZLER** - shrimp, scallops & a jumbo lump crab cake, broiled in a lemon white wine butter 27.00

**FILET MIGNON** - charbroiled filet topped with Gorgonzola butter & frizzled onions, served over a Port wine demi glace 31.00

**SEABASS** - pan seared fillet served over a blood orange hollandaise, topped with micro greens 23.00

**VEGETABLE RISOTTO** - fresh spinach, roasted tomato, wild mushrooms, sweet peas & caraelized red onion in creamy risotto, topped with grilled asparagus spears 14.00

*20% gratuity included on parties of six (6) or more*