



Easter Dinner Prix Fixe Menu

\$63.95 Per Person

Includes choice of one Seasonal Soup or Salad, one Entrée, and one Dessert.

Featured Appetizers

East Coast Oysters* \$3.95 ea
Point Judith Clams* \$3.50 ea
Colossal White Shrimp \$4.95 ea

Crispy Fried Brussels Sprouts
smoked bacon, cider vinegar, candied walnuts, maple aioli \$15 | GF

Garlic & Gorgonzola Bread
rustic bread, garlic aioli, roasted red peppers, gorgonzola \$11

Seafood Martini
colossal shrimp, maine lobster meat, fresh lump crab meat with seaweed salad & house-made remoulade \$22

Coconut Crusted Shrimp
spicy apricot dipping sauce \$16

Mediterranean-Style Calamari Fritti
kalamata olives, artichokes, caper berries, feta, cherry peppers, EVOO, fresh lemon \$16

P.E.I. Mussels Poulette
garlic herb & white wine sauce with a touch of cream \$16

Cheese & Charcuterie Board
chef's selections of meat, cheese & accompaniments \$22.95

Seasonal Soups and Salads

New England Clam Chowder

Classic Caesar Salad
romaine, garlic herb croutons, parmesan ribbons, house-made caesar

Abigail's Spinach Salad
baby leaf spinach, cranberries, almonds, goat cheese, bacon crumbles, citrus vinaigrette

Garden Salad
mixed field greens, tomato, cucumber, carrots & red onion with balsamic vinaigrette

Tomato Basil Bisque
a seasonal favorite

Seasonal Side Dishes \$7.00

Broccoli ^{GF} • **Roasted Vegetables** ^{GF} • **Baked Potato** ^{GF} • **Butternut Squash Puree** ^{GF}
Crispy Brussels Sprouts • **Garlic Whipped Potatoes** ^{GF} • **Parmesan-Crusted Fries**

Holiday Entrees

Chicken Parmesan
melted buffalo mozzarella, linguini, house-made tomato marinara

Blackened Redfish Nouvelle
shrimp, scallops, leaf spinach, mornay sauce, jalapeño-spiced coleslaw, rice pilaf

Pan Seared Day Boat Scallops
mushroom & spinach risotto, lemon beurre blanc

Slow Roast Prime Rib (add \$8)
sea salt crusted baked potato & roasted vegetables

Slow Roast Leg of Lamb
tri-colored carrots & garlic whipped potatoes

Ancient Grain Risotto
poached farro, sherry feta cream, peas, roasted peppers, artichokes, capers, caramelized onions, crushed olives

8 oz. Filet Mignon (add \$12)
whipped potatoes & chef-selected vegetables

14 oz. NY Strip (add \$12)
whipped potatoes & chef-selected vegetables

TOPS
Maytag Bleu Cheese ^{GF} 5
Zwiebel Rings 4
French Top ^{GF} 6
mixture of Brie & Bleu cheese

FROM THE SAUCIER
Brandy & Peppercorn Au Poivre ^{GF*}
Classic Béarnaise ^{GF}
Chilled Garlic Herb Butter ^{GF}
Classic Veal Demi Glace ^{GF}

Shrimp Scampi
linguini with shrimp, asparagus, tomato, red onion, garlic white wine sauce

Chicken Marsala
golden pan-fried chicken and mushrooms in a rich Marsala wine sauce served with whipped potatoes and haricot verts

Rigatoni A'la Vodka
grilled chicken, sweet italian sausage, spinach, caramelized onions, diced pancetta, tomato vodka sauce with a touch of cream

Maine Lobster Pasta
bowtie pasta, asparagus spears, maine lobster meat, caramelized pearl onions, diced tomatoes, brie, vodka cream sauce

Black Forest Baked Ham
pineapple cherry sauce, garlic whipped potatoes, maple-glazed carrots

Pistachio Crusted Salmon
honey mustard cream sauce, whipped potatoes, broccolini

Chicken, Apple & Sausage Stuffed Pork Tenderloin
red cabbage, whipped potatoes, chardonnay wine reduction

Swordfish
miso glaze over shrimp, tomato spinach risotto with beurre blanc

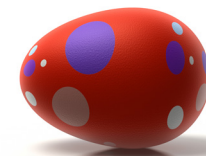
Prix Fixe Desserts

Brooklyn Chocolate Layer Cake

Carrot Cake

Key Lime Pie

Warm Viennese Apfel Strudel
topped with a fresh whipped cream & caramel



*Special Holiday Menu available for children 12 years of age and younger - \$19.95 Please ask your server.
No separate checks. Menu descriptions do not include all ingredients. In the case of allergies, please notify your server prior to ordering.*



Happy Easter!



MRG

MILL RESTAURANT GROUP



WEST SPRINGFIELD



SIMSBURY



SOUTH WINDSOR



MANCHESTER



BLOOMFIELD

