

EASTER 2017

\$4

Baked Tomato & Mushroom Gratin

Tomato basil cream with diced tomatoes, sliced mushrooms and sherry wine. Topped with croutons, melted provolone and parmesan

\$5

Seafood Bisque

Shrimp, Scallops, clams and crab with celery, onions, carrots. Simmered in a white wine cream sauce

Chicken & Shrimp Primavera

Sauteed in garlic olive oil with fresh vegetable medley, tossed with penne pasta.

\$18

Shrimp only

\$22

Chicken Cordon Brie

Grilled chicken breast topped with prosciutto wrapped asparagus, melted brie, and honey dijon cream sauce

\$16

Grilled Bone-in Ham Steak

with pineapple sauce

\$14

Braised Pork Porterhouse

with an apple bourbon honey chutney

\$18

Twin Broiled Lump Crab Cakes

with tartar or cocktail sauce

\$22

Cedar Seasoned Grilled Salmon Fillet

over rice primavera

\$20

Dijon Herb-Crusted Double-Cut Lamb Chops

with a rosemary cabernet demi glaze

\$24

Filet Scampi

Twin medallions topped with shrimp in a roasted garlic white wine cream sauce

\$25

Twin Filet Medallions

Topped with a red onion marmalade, crumbled gorgonzola and balsamic drizzle

\$26

Child's Menu

\$6.95

Chicken Tenders, Potato, Vegetable, Apple Sauce

Baked Mac and Cheese, Vegetable, Apple Sauce

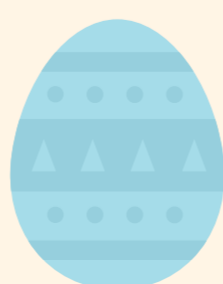
Ham Steak with Pineapple Sauce, Potato, Vegetable, Apple Sauce

Entree's include: beverage, salad, bread & butter, vegetable, starch

Dressings: Ranch, Italian, Blue Cheese, Balsamic Vinaigrette. Lemon Poppy-Seed Vinaigrette

Desserts

\$4



Beer & Wine

\$3.50

\$6

Foxchase reserves the right to add 20% gratuity to parties 8 people or more.