

EASTER AT BELHURST

Sunday, April 12, 2020

EASTER BRUNCH MERITAGE BALLROOM

All you can eat buffet 9:30 am - 2:30 pm

\$39.95 | \$19.95 ages 5-9 | 4 and under Free

Chef-Attended Stations

- Garlic herb-crusted New York strip loin with au jus and creamy horseradish sauce
- Ham with pineapple glaze
- Omelets with assorted ingredients & eggs to order

Hot Line

- Panko breaded chicken breast with pancetta and braised leek mornay
- Salmon with dijon-mustard glaze
- Roasted garlic mashed potatoes
- Rice pilaf
- Roasted medley of seasonal vegetables
- Snow peas & carrots
- Bacon and sausage
- Sugar waffles with berry compote
- Tortellini primavera

Cold Line

- Tossed salad with assorted dressings
- Macaroni salad
- Antipasto salad
- Fresh fruit salad
- Domestic cheese display

Dessert

- Display of chocolate dipped assortments including strawberries, marshmallows, pretzels & pineapple
- House made apple crisp
- Assorted cheesecakes
- Assorted cakes
- Dessert bar

EDGAR'S RESTAURANT IN THE CASTLE EASTER MENU

1 - 5 pm

Appetizers

- Shrimp cocktail \$15.95
- Calamari \$15.95
- Charcuterie \$15.95
- Bruschetta Style Aranchini \$13.95
- Ahi Tuna Cucumber Rounds \$10.95

Soups & Salads

- Garden salad \$4.95
- Caesar salad \$5.95
- French onion \$7.95
- Potage de Crécy \$5.95

Entrées

- **Filet Mignon** - 8-ounce filet, the most tender of steaks, served with garlic mashed potatoes, beet relish and seasonal vegetable \$39.95
- **Prime Rib** - 14-ounce slow roasted garlic & rosemary seasoned Certified Angus Beef served with garlic mashed potatoes and seasonal vegetable \$36.95
- **Trattoli Pasta** - Sautéed baby kale, pearl onions, sun-dried tomatoes, artichoke & walnut pesto, local goat cheese, trattoli pasta \$22.95
- **Scallops Angielica** - Pan-seared scallops with a white bean, spinach and artichoke ragout, finished with a roasted red pepper sauce, Market Price
- **Easter Ham** - Pomegranate glazed ham, garlic whipped potatoes, roasted spring vegetables, caramelized pineapple chutney \$22.95
- **Vegetable Curry** - Thai curry, coconut milk and seasonal vegetables served over rice topped with crispy tofu \$23.95
- **Speakeasy Gumbo** - Shrimp gumbo served over your choice of white rice or trattoli pasta \$26.95
- **Grilled Swordfish** - With a lemon dill butter, green beans and warm German potato salad, Market Price
- **Louis Lamb Rack** - Curry and herb rubbed grilled rack of lamb served with a kale and chickpea salad, finished with Goat cheese \$39.95

**RESERVATIONS:
CALL 315-781-0201 EXT. 3**