



Shaw's Easter Menu 2010

Starters

Cream of Asparagus Soup 3.25/cup 4.50/bowl

Classic Shrimp Cocktail 10

Crispy Crab Rangoon Wontons 8.95

Served with our house made sweet & sour sauce and hot mustard sauce

Mixed Greens Salad with Strawberries & Spiced Almonds* 4.95

Balsamic Vinaigrette

Shaw's Side Salad* 2.50

With your choice of dressing:

Balsamic vinaigrette, French garlic vinaigrette, Buttermilk Herb, Blue Cheese, Celery Seed

Main Courses

*All main courses are served with Mashed Potatoes and Green Beans**

Pineapple Glazed Baked Ham 18

Chicken Cordon Bleu 21

Boneless breast of chicken stuffed with aged Swiss cheese and ham. Served with Supreme sauce.

Almond Crusted Sole with Pinot Noir Butter 23

Strawberry Shrimp Tempura 22

Six Gulf shrimp lightly battered and served with a sweet and sour strawberry sauce

Herb Crusted Leg of Lamb 22

With Rosemary Shiraz Sauce

Grilled Filet Mignon with Béarnaise 28

Roast Prime Rib of Beef au jus 21

Grilled Double Cut Smoked Pork Chop 24

One Pound Chop with an Applejack glaze and English mustard sauce

Crisp Half Duckling 21

With a Tangerine Sauce

Goat Cheese Ravioli Al Forno* 18

Baked in a creamy Roasted Red Pepper Sauce

Topped with Grilled Asparagus, Bell Peppers, Mushrooms

** Vegetarian Menu Items*

Desserts 5.95

Spring Strawberry Rhubarb Pie

Served with whipped cream

Black & White Chocolate Cake

Old fashioned Chocolate Layer Cake with 7-Minute Marshmallow Frosting

Grand Marnier Crème Brulee

Vanilla custard scented with orange zest & Grand Marnier

An 18% gratuity will be added to parties of eight or more

The FDA requires us to alert you that consuming undercooked meats, poultry, seafood, shellfish or eggs may increase the chance of food born illness in young children, the elderly, pregnant women and anyone with an immune deficiency.