



Salem Cross Inn

RESTAURANT & TAVERN

Easter Sunday Menu

Thank you for spending your holiday with us! ~The Salem Family

FEATURED DRINKS

- Strawberry Mimosa ~ champagne, strawberry purée & orange juice 6.5
Huckleberry Lemonade 8.
#113 Beringer Moscato 6. 17.
#110 Nobile Sauvignon Blanc 7. 23.
Lamarca Prosecco 7.50 26.

APPETIZERS

- Maple Bacon Wrapped Scallops 10.
Fresh Shrimp Cocktail 10. New England Chowder of the Sea 5.
Traditional Housemade Guacamole with Corn Tortilla Chips & Pine Nut Garnish. 8.

ENTRÉES

***Baked Maple Glazed Ham** 25.
with cloved pineapple sauce

Maple Jack Chicken 25.
monterey jack, local maple syrup, applewood smoked bacon, sun-dried tomato

Fireplace Roasted Prime Rib 32.
rubbed with our secret recipe of herbs & spices, and slowly roasted in our fieldstone fireplace

Honey Dijon Salmon 26.
brushed with honey dijon glaze and finished with dill bread crumbs

Roasted Leg of Lamb 26.
with rosemary honey sauce

Baked Stuffed Shrimp 29.
with creamy dill sauce

Vegetarian Stuffed Red Peppers 24.
stuffed with a sautéed medley of fresh vegetables and quinoa, with tomato basil marinara

Child's Fried Chicken Fingers (age 10 and under) 16.
fried chicken tenders served with whipped potato & vegetable medley

Included with all entrées:

spiced pineapple, tossed garden salad with our creamy italian dressing, fresh whipped potato, spring vegetable medley, homemade rolls and muffins, coffee, tea or milk

**items available in children's portion (age 10 and under) for 16.*

HOMEMADE DESSERTS 3.

- Brownie Sundae
Key Lime Pie with Fresh Whipped Cream
Lemon Trifle Mousse with Fresh Blueberry Coulis
Pecan Pie with Fresh Whipped Cream or Ice Cream
Hot Fudge or Strawberry Sundae

7% State and Local Tax
20% service fee will be added
Minimum charge per person is \$16

