



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.
Downeast Cider "Original Blend Hard Cider" 5.50
#113 Beringer Moscato 6. 17.
#110 Nobile Sauvignon Blanc 7. 23.
Lamarca Prosecco 6.50

APPETIZERS

- Maple Bacon Wrapped Scallops 10.
Fresh Shrimp Cocktail 10. New England Chowder of the Sea 5.
Homemade Sweet Potato Chips with Chilled Artichoke & Spinach Dip 6.

ENTRÉES

- *Baked Sugar Cured Ham** 25.
slowly baked and served with cloved pineapple sauce
- Maple Jack Chicken** 25.
monterey jack, local maple syrup, applewood smoked bacon, sun-dried tomato
- Fireplace Roasted Prime Rib** 30.
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** 28.
with creamy dill sauce
- Vegetarian Stuffed Portobello Mushroom** 24.
stuffed with a sautéed medley of fresh vegetables and quinoa, topped with balsamic reduction
- 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

