

PEARL  
*Easter Breakfast Buffet*

\$24.95

8:00am – 9:30am

Scrambled Eggs

Strawberry Blinz

Sausage

Bacon

Breakfast Potatoes

Fresh Fruit

Pastries

*Coffee • Tea • Soft Drinks • Bloody Marys • Mimosas*

*All included.*



PEARL  
*Easter Brunch Buffet*

Adults \$76.95 • 12 and under \$24.95

**MORNING SWEETS**

*Muffins, Danish, Scones, Mini Donuts, Croissants,  
Crumb Cake*

**OMELET STATION**

*Ham, Onion, Peppers, Tomato, Mushroom, Spinach,  
Jalapeno, Bacon, Cheddar Blend, Pepperjack, Chorizio*

**WAFFLE BAR**

*Mixed Berries, Whipped Cream, Maple Syrup,  
Chocolate Chips, Strawberry Blintz*

**BACON, SAUSAGE, & HOME FRIES**

**RAW BAR**

*Ice Sculpture featuring Shrimp, Oyster, Clams,  
Cocktail Sauce, Lemons*

**ANTIPASTO / SALADS**

*Tomato Panzanella, Grilled Vegetables, Antipasto Salad,  
String Bean Salad, Pasta Salad with Shrimp, Mozzarella &  
Roasted Pepper, Mediterranean Humus Platter,  
Marinated Mushrooms, Caesar*

**CARVING BOARDS**

*Balsamic Marinated Grilled Flank Steak with  
Demiglace & Sautéed Mushrooms  
Roast Turkey with Cranberry And Gravy  
Boneless Baked Ham with Pineapple Rum Raisin Sauce  
Dinner Rolls and Butter*

**MAC & CHEESE BAR**

*Vermont White Cheddar Cavatappi Pasta & Sharp  
Yellow Cheddar Seashell Pasta*

*Bacon, Scallions, Sour Cream, Broccoli, Jalapenos,  
Buffalo Chicken, Pepperjack*

**MASHED POTATO BAR**

*Mashed Potato, Mashed Sweet Potato Yukon Gold, Bacon,  
Scallions, Sour Cream, Cheddar Cheese, Mini Marshmallows,  
Buffalo Chicken, Red Eye Gravy, Jalapenos*

**PASTA PANS**

*Gemelli Tossed with Chicken & Broccoli in Alfredo Sauce  
Cheese Ravioli In Marinara Sauce  
Rigatoni Vodka with Peas*

**CRAB CAKE GRIDDLE**

*Sriracha Ranch, Jalapeno Tartar, Cocktail*

**ENTREE**

*Roast Loin Of Pork, Roast Fingerling Potatoes  
Chicken Medallions with Mushrooms And Diced Tomato  
in Marinated Wine Sauce  
Dijon Herb Crusted Salmon Fillet with Orzo And Spinach  
Eggplant Parmesean  
Saffron Rice & Spring Vegetables*

**EASTER DESSERT TABLE**



PEARL  
*Easter Dinner*

5pm – 8pm

APPETIZERS

**Lobster Bisque 15.95**  
*lobster crouton, fresh chives*

**House Salad 12.95**  
*(add chicken 8 add shrimp 12)*  
*romaine, radicchio, carrot, cucumber, tomato, red onion, chickpeas, radish, balsamic dressing*

**Burrata and Salt Roasted Beets 23.95**  
*baby arugula, butternut squash, red onion, basil oil, balsamic glaze*

**Oyster Point Baked Oysters 19.95**  
*havarti, bacon, spinach & leeks*

**Golden Fried Calamari 19.95**  
*sweet or hot marinara*

**Spicy Baked Feta Dip 16.95**  
*fig jam, toasted pecans, toasted baguette*

**Shrimp Cocktail (4) 18.95**  
*cocktail sauce and lemon*

ENTREES

**Lemon Pepper Swordfish 38.95**  
*with clams, broccoli rabe, white beans, garlic, potato*

**Cabernet Braised Short Rib 39.95**  
*autumn vegetables, twice cooked fingerlings*

**New Jersey Scallops 46.95**  
*mushroom agnolotti ravioli, charred leek, asparagus, cremini mushroom, sage brown butter, toasted pecorino crunch*

**14oz Prime Boneless New York Strip Steak 48.95**  
*bourbon brown sugar butter, onion straws, peppercorn demi-glace, autumn vegetables, twice cooked fingerlings*

**Sesame Ginger Salmon 37.95**  
*grilled 8oz fillet, steamed jasmine rice, stir fried bok choy, shiitake mushrooms, water chestnuts, shaved carrot*

**Fig Glazed Chicken 27.95**  
*figs, autumn vegetables, smoked cheddar scalloped potato*

**Oyster Point Twin Crabcakes 35.95**  
*smoked cheddar scalloped potato, autumn vegetables*

