

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 \$79.95 • 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

