


EASTER

appetizers

 **BLUE CRAB
HUSHPUPIES**
cucumber, zesty tartar 12.99

 **PIEROGIES**
potato filled, fried onions, shaved brussels
sprouts, wild mushrooms,
horseradish cream 11.99

BRUSCHETTA
tomato, cucumber, onion, basil, garlic,
aged asiago, basil vinaigrette,
balsamic syrup, toasted baguette 9.99

**ZUCCHINI
“HAYSTACK”**
aged asiago, spiced ranch 9.99

**CRISPY
CALAMARI**
lemon zest aioli 13.99

homemade soups


MUSHROOM BISQUE
cup 4.99 | bowl 6.99

CLASSIC FRENCH ONION SOUP
crock 6.99

salads

grilled chicken 3.99 | salmon* 5.99

 **WELSHFIELD CHOPPED** [gf]
romaine, blue cheese, bell pepper, cucumber, tomato, egg,
bacon, red onion, oregano vinaigrette
side 6.99 | entrée 11.99

 **THE MACKENZIE** [gf]
baby greens, mackenzie creamery goat cheese, red onion,
berries, candied walnut, blush dressing
side 7.99 | entrée 12.49

CLASSIC CAESAR
romaine, aged asiago, croutons, lemon
side 6.99 | entrée 10.99


 **Welshfield Favorite**

Brian Bendlak, Chef | [gf] = gluten free

*Certified Angus Beef

entrées

add a side welshfield chopped or caesar salad 4.99

 **CHICKEN PICCATA**
caper, red onion, chardonnay,
lemon, butter, asparagus,
ancient grains 19.99

**HERB-CRUSTED
ROAST PORK LOIN**
apple & cranberry compote, pan gravy,
roasted tomato kraut, hand mashed
potatoes 21.99

 **BEEF TENDERLOIN
MARSALA***
wild mushroom, caramelized onion,
hand-mashed potatoes,
maple brussels sprouts 29.49

CHICKEN POT PIE
garden vegetables,
fresh herbs,
puff pastry 18.99

**COUNTRY GLAZED
HAM DINNER**
slow smoked, pineapple glazed ham
served with hand mashed potatoes and
green beans 18.99

TURKEY BREAST
herb stuffing, cranberry preserves,
hand-mashed potatoes,
brown gravy 19.99

**PAN SEARED
SCAMPI**
lobster, sweet corn, bacon, asparagus,
risotto, basil 32.99

NEW ZEALAND LAMB
pan-seared then oven-roasted,
hand-mashed potatoes, maple brussels
sprouts, mint pesto 34.99

 **C.A.B.* POT ROAST**
heirloom carrot, hand-mashed
potatoes, big red reduction 24.49

**CEDAR PLANK
SALMON* [gf]**
sweet corn salsa, maple brussels
sprouts 25.99

SHRIMP & GRITS
jumbo shrimp, low country grits,
caramelized onions, bacon, tomato,
sherry pan sauce 28.99

 **BLACKENED
SALMON* [gf]**
legumes, sweet corn, teardrop
peppers, feta, honey-lime
vinaigrette 25.99

PRIME RIB OF BEEF* [gf]
limited quantities, hand-mashed potatoes,
maple brussels sprouts,
horseradish cream, jus 33.99

 **PORK LOIN
SCHNITZEL**
asparagus, hand-mashed potatoes,
lemon hollandaise 19.99

side dishes

CREAMED CORN 5.99
LOBSTER MACARONI & CHEESE 9.99
LOBSTER RISOTTO 9.99 [gf]
LOBSTER MASHED POTATOES 8.99 [gf]
HAND-MASHED POTATOES 5.99 [gf]

ANCIENT GRAINS 5.99
MAPLE BRUSSELS SPROUTS 6.99 [gf]
ASPARAGUS 6.99 [gf]
FRENCH FRIES 5.99
SAUTÉED BABY SPINACH 5.99 [gf]