

MOTHER'S DAY 2018

(Entrée price includes Appetizer, Entrée and Dessert)

APPETIZER SPECIALS

- House Salad — *A seasonal assortment of greens with fresh vegetables*
- House Made Crab Cakes — *Served with lemon aioli - YUM!*
- Caprese Salad — *Sliced heirloom tomatoes, fresh mozzarella cheese, extra virgin olive oil and fresh basil*
- Crispy Duck Wings — *Tossed in a sweet chili sauce and served with house made blue cheese dressing*
- House Greek Salad — *Romaine Lettuce, Heirloom Tomatoes, Cucumber, Red Onion, Kalamata Olives, Feta Cheese, Pepperoncini and Greek Dressing*
- Jumbo Shrimp Cocktail — *\$5.00 additional charge*

CHOICE OF ENTRÉE

- Black Angus Strip Steak \$35.00 — *12 oz. center cut strip steak char grilled*
- Surf & Turf! \$38.00 — *Petite filet mignon and cold water lobster tail - A Once a Year Treat!*
- Grilled Eggplant Ratatouille \$22.00 — *A delicious medley of grilled vegetables served with rice*
- Chicken Marsala \$28.00 — *Boneless chicken breast sautéed with mushrooms and marsala wine demi sauce and served over pasta*
- Salmon en Papiolloie \$33.00 — *Salmon filet baked in parchment paper with lemon, rosemary citrus sauce and asparagus - A springtime treat!*
- Hand Breaded Chicken Parmesan \$27.00 — *Served with pasta marinara*
- Roast Pork Loin \$29.00 — *With apple, cranberry stuffing and a maple Dijon glaze*

CHOICE OF DESSERT

- House Made Brioche Bread Pudding — *Finished with vanilla whiskey anglaise*
- Flourless Chocolate Torte — *Made with a blend of four chocolates and finished with a ganache topping - Gluten Free!*
- Limoncello Mascarpone Cake — *Celebrate Spring!*
- Brownie Sundae — *A warm Ghiradelli double chocolate brownie with creamy vanilla ice cream, chocolate sauce and whipped cream - Everybody's Favorite!*
- Rice Pudding — *The ultimate comfort dessert!*