

MOTHER'S DAY 2019

(ENTRÉE PRICE INCLUDES APPETIZER, ENTRÉE AND DESSERT)

APPETIZER SPECIALS

CREAM OF ASPARAGUS SOUP

A SPRINGTIME SPECIAL!

SPINACH SALAD

TOASTED ALMONDS, RED ONION, CHERRY TOMATO,
STRAWBERRY AND A COCONUT WATERMELON FETA SWEET
CHILI DRESSING

HOUSE MADE CRAB CAKE

SERVED WITH LEMON AIOLI

JUMBO SHRIMP COCKTAIL

\$5.00 ADDITIONAL CHARGE

HOUSE SALAD

A SEASONAL ASSORTMENT OF GREENS WITH FRESH VEGETABLES

CAPRESE SALAD

SLICED HEIRLOOM TOMATOES, FRESH MOZZARELLA CHEESE,
EXTRA VIRGIN OLIVE OIL AND FRESH BASIL AND A BALSAMIC
DRIZZLE

CRISPY DUCK WINGS

TOSSED IN A SWEET CHILI SAUCE AND SERVED WITH HOUSE
MADE BLUE CHEESE DRESSING

CHOICE OF ENTRÉE

10 OZ. SIRLOIN COULLETTE STEAK \$35.

OUR SIGNATURE STEAK - IT'S BONELESS, LEAN AND OH, SO FLAVORFUL!

TWIN LOBSTER TAILS \$35

SERVED WITH LEMON AND DRAWN BUTTER

SURF & TURF \$40

A 5 OZ. COULLOTTE STEAK SERVED WITH A DELICIOUS COLD WATER LOBSTER TAIL

SALMON PICCATA \$33

PAN SEARED FILET OF SALMON IN A LEMON, GARLIC, WHITE WINE CAPER BUTTER SAUCE ON FRESH BABY SPINACH AND ARUGULA

TWIN STUFFED PORK CHOPS \$28

WITH CORNBREAD STUFFING AND AN APPLE, MAPLE DEMI

HAND BREADED CHICKEN PARMESAN \$27

SERVED WITH PASTA MARINARA

CHICKEN MARSALA \$28

BONELESS CHICKEN BREAST SAUTÉED WITH MUSHROOMS AND MARSALA WINE DEMI SAUCE AND SERVED OVER PASTA

GRILLED EGGPLANT RATATOUILLE \$25

A DELICIOUS MEDLEY OF GRILLED VEGETABLES SAUTÉED AND SERVED OVER BABY SPINACH. VEGAN.

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

LIGHT AND REFRESHING!

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!