Mothers Day 2017

(Entrée price includes 3 courses - appetizer, entrée and dessert!)

Choice of Appetizer

Scallop Tomato Bisque

House Salad - *A seasonal assortment of greens with fresh vegetables*

Caprese Salad - *Sliced vine ripe tomatoes, fresh mozzarella cheese, extra virgin olive oil and fresh basil*

House Caesar Salad - *Crisp romaine, fresh croutons, creamy Caesar dressing with shredded parmesan cheese, fresh lemon and anchovies*

Crispy Duck Wings - *Tossed in sweet chili sauce and served with house made blue cheese*

Baked Brie in Puff Pastry - *With toased almonds and honey*

Traditional Jumbo Shrimp Cocktail **$5- additional charge** - *Spicy cocktail sauce*

Choice of Entrée

Black Angus Strip Steak **$35-** - *12 oz center cut strip steak char grilled*

Surf and Turf **$38-** - *Petite filet mignon and cold water lobster tail*

Twin Cold Water Lobster Tails **$45-** - *(2) 4-5 oz Canadian cold water lobster tails broiled and served with drawn butter*

Hand Breaded Chicken Parmesan **$25-** - *Served with pasta marinara*

Grilled Eggplant Ratatouille **$22-** - *A delicious medley of grilled vegetables served with couscous*

Chicken Marsala **$28-** - *Boneless chicken breast sautéed with mushrooms and marsala wine demi sauce and served over pasta*

Salmon en Papiollote **$32-** - *Salmon filet baked in parchment paper with lemon rosemary and a citrus soy sauce and asparagus*

Roast Pork Loin **$28-** - *With apple, cranberry stuffing and a maple Dijon glaze*

Choice of Dessert

House Made Brioche Bread Pudding - *Finished with vanilla whiskey raisin anglaise*

Flourless Chocolate Torte - *Made with a blend of four chocolates and finished with a ganache topping*

Brownie Sundae - *A warm Ghirardelli double chocolate brownie with creamy vanilla ice cream, chocolate sauce and whip cream*

Flan - *Creamy Custard Tart*

Rice Pudding