

Mother's Day
Sample Menu Subject to Change

~ Appetizers ~

Shrimp Cocktail • 12
Chilled Jumbo Prawns served with our zesty cocktail sauce

Beer Battered Lobster • 14
served with garlic butter and rémoulade sauce

Tomato & Mozzarella Napoleon
With roasted peppers and pesto • 8

~ Soup ~

Corn Chowder

Shrimp Bisque

~ Salads ~

House Salad
*Mixed greens with vine ripened grape tomatoes, and cucumbers
walnuts with raspberry vinaigrette dressing*

Caesar Salad
*Crisp romaine tossed with Caesar dressing, garlic croutons and
fresh grated parmesan cheese • 6*

Wedge Salad
*Diced tomato, egg, bacon, Bermuda onion, parmesan
cheese with parmesan peppercorn dressing • 7*

~Entrees ~

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Entrees include rolls, soup or salad

Roast Prime Rib • 32

*Choice cut of certified Black Angus beef, served au jus
with herbed whipped potatoes*

Rack of Lamb • 34

*Seared rack of lamb crusted with fresh herbs and mustard, served
and tarragon mint sauce with herbed whipped potatoes*

Osso Bucco alla Romano • 29

*Tender pork shank braized with a bouquetiere of fresh vegetables
And herbs finished with a classic pomodoro sauce with mashed potatoes*

Sea Scallops • 32

*Pan seared jumbo scallops served with a bacon horseradish sauce
with whipped potatoes*

Filet Mignon • 38

*A select center cut filet, roasted garlic pepper crusted finished with
a peppercorn 3 herb butter with herbed whipped potatoes*

Roast Long Island Duckling • 30

Crisp half duckling with an orange Grand Marnier sauce with wild rice

Crab Crusted Salmon • 30

Topped with crabmeat finished with dill butter

Jaeger Schnitzel • 30

*Breaded veal tenderloin sautéed golden brown
simmered with mushrooms onions in a white wine demi glace served
over roasted garlic and scallion mashed potatoes*

Shrimp Florentine over pasta • 28

*Shrimp with tomatoes, fresh mozzarella, spinach, white
wine and garlic butter*

For Groups of Eight or More an 18% Gratuity Will Be Added