

Mother's Day Menu



Appetizers

TOMATO & MOZZARELLA GF

With baby arugula and basil drizzled with balsamic vinegar and extra virgin olive oil. 15

STEAMED MUSSELS GF

Steamed Prince Edward Island mussels with Chablis, lemon, garlic, extra Virgin olive oil.
Or Fra Diavolo style with spicy marinara sauce. 17

SHRIMP COCKTAIL GF

Chilled jumbo shrimp with cocktail sauce and lemon. 17

FRIED CALAMARI RINGS

Golden-brown fried served with tomato basil sauce. 17

FRIED MOZZARELLA STICKS

Golden-brown fried, served with tomato basil sauce. 14

Entrees

Includes House, Caesar salad or Soup du Jour

JUMBO LUMP CRABCAKE

One 8 oz. jumbo lump crabcake, Yukon gold mashed potatoes, vegetable medley
and our tartar sauce on the side. 32

SESAME CRUSTED TUNA GF

With wasabi mashed potatoes, stir fried vegetables and sesame ginger glaze. 34

PAN SEARED SEA SCALLOPS GF

With Yukon gold mashed potatoes, steamed broccoli, charred tomato puree and dill oil. 33

BROILED ATLANTIC SALMON GF

With Yukon gold mashed potatoes, vegetable medley and dill cream sauce. 31

SHRIMP LINGUINE *

Grilled jumbo shrimp, tomatoes, broccoli, Chablis, garlic, extra Virgin olive oil, basil
and linguine pasta topped with parmigiano Reggiano. 28

BROILED STUFFED SHRIMP

Jumbo shrimp and jumbo lump crabmeat stuffing with sherry wine
and citrus juices with Yukon gold mashed potatoes and vegetable medley. 32

CRAB & LOBSTER RAVIOLI

Crab and Lobster stuffed ravioli in a light sherry tomato cream sauce
with baby spinach and fresh tarragon. 29

CHICKEN PICATTA

Egg battered chicken breast sauteed in Chablis, lemon, capers, butter and parsley;
served with Yukon gold mashed potatoes and vegetable medley. 27

GRILLED CHICKEN PENNE *

Grilled chicken breast, green peas and penne pasta;
tossed in a tomato basil cream sauce topped with parmigiano reggiano. 27

CHICKEN AND SAUSAGE RIGATONI *

Grilled chicken breast, hot Italian sausage, fresh mozzarella and rigatoni
tossed in a tomato basil sauce topped with parmigiano Reggiano. 27

VEGETABLE PENNE *

Grilled zucchini, squash, baby spinach, broccoli, fresh mozzarella and penne pasta;
tossed in pesto topped with parmigiano reggiano. 24

Grille Meats

Includes House, Caesar salad or Soup du Jour

ROASTED NEW ZEALAND RACK OF LAMB GF

With Yukon gold mashed potatoes, vegetable medley and red wine sauce. 43

GRILLED FILET MIGNON GF

8 oz filet served with Yukon gold mashed potatoes, vegetable medley and red wine sauce. 43

BBQ BABY BACK RIBS GF

Dry rub pork BBQ baby back ribs, Yukon gold mashed potatoes and vegetable medley. 28

HERB ROASTED PORK TENDERLOIN GF

With Yukon gold mashed potato, vegetable medley and a herb lemon butter sauce. 28

GF Gluten Free

* Gluten free pasta available