



Happy Mother's Day Dinner

Sunday, May 14th, 3:30pm-7:30pm, \$34.99 per person
children's menu upon request

first choose one

SEAFOOD BISQUE

sherry, touch of cream, tarragon oil

TOMATO BISQUE

roasted red pepper, brioche croutons, fresh basil

SPANISH BEEF SOUP

beef tenderloin, carrots, onions, tomato, ancho peppers

CAESAR SALAD

baby romaine, garlic crouton, shaved parmesan

CHOPPED HOUSE SALAD

mixed greens, romaine, sun dried tomato, kalamata olives, red onion, cucumbers, feta cheese, red wine vinaigrette, garlic crouton

BUTTERMILK BLEU SALAD

applewood smoked bacon, Point Reyes bleu cheese, candied walnuts, iceberg

BEET & ARUGULA SALAD

goat cheese, candied walnut, citrus honey vinaigrette

CRISPY CALAMARI

cornmeal crusted, chili-lime vinaigrette, cilantro, peanuts, lime, mixed greens

BLUE CHEESE PEI MUSSELS

roasted garlic, Point Reyes blue cheese, white wine sauce

CRISPY ESCARGOT

sweet and spicy aji amarillo sauce

VEGETABLE SPRINGROLL

thai peanut sauce, scallion

SPRING GNOCCHI CARBONARA

spring peas, ham, egg, peas, spring onion, garlic cream

SHRIMP COCKTAIL BLOODY MARY

creamy old bay horseradish sauce

BEET CURED SALMON

arcadian greens, horseradish vinaigrette, cucumber, red onion

second choose one

SEARED SALMON

mashed potatoes, haricot vert & carrot, roasted vegetable demi

SHRIMP AND GRITS

seared jumbo shrimp, andouille sausage, onion and pepper soffritto

RED SNAPPER

zucchini & squash cous cous, lemon tomato caper buerre blanc

CRAB CAKE

single five ounce crab cake, roasted corn and potato hash

FILET MIGNON

five ounce petit filet mignon, truffle butter, BHT steak sauce, roasted corn & potato hash

SURF AND TURF

five ounce petite filet mignon, horseradish cream, five ounce crab cake, creole sauce, roasted corn & potato hash

ADD \$5

RACK OF LAMB

herb roasted potatoes, haricot vert & carrot, roasted garlic demi

PORK TENDERLOIN

roasted brussel sprout and potato hash, sweet and sour honey dijon sauce

HALF ROASTED CHICKEN

mustard herb sauce, haricot vert & carrot mash potatoes

MUSHROOM WELLINGTON

shittake and portabella mushrooms, feta cheese spinach en croute, onion sauce, haricot vert & carrot

WAGYU BEEF TAVERN BURGER

brioche roll, aged Tillamook cheddar, crispy fried onion, North Country smoked applewood bacon, spiced ketchup, french fries

14 OUNCE NEW YORK STRIP(add \$9)

roasted parmesan potatoes, haricot vert & carrot green peppercorn sauce

a la carte dessert

PEANUT BUTTER AND CHOCOLATE CANDY BAR \$8

with vanilla ice cream

BRIOCHE BREAD PUDDING w/ CARAMEL SAUCE \$8

with vanilla ice cream

BLOOD ORANGE SORBET

\$7

SALTED CARAMEL ICE CREAM

\$7

SMORES PIE

\$7

chocolate mousse, graham cracker crust, marshmallow cheesecake layer