



Mother's Day 2025

Starter Course

Baked Whipped Feta \$15

lemon infused feta cheese, macerated strawberries, naan chips

Snapper Turtle Soup \$12

dry sherry

(gf) Coconut Shrimp \$22

sesame scallion slaw, sweet chili glaze

Classic Caesar Salad \$12

crisp romaine lettuce, signature dressing, shaved parmesan, ciabatta croutons

(v) Pistachio Hummus \$14

chickpea and white beans, toasted pistachios, smoked olive oil, naan chips, cucumber

(gf v) Mesclun Salad \$12

tomato, cucumber, onion, toasted chickpeas, tomato vinaigrette

(v) Mediterranean Toast \$15

roasted tomatoes, artichokes, olives, capers, red onion, balsamic reduction (add lobster \$6)

Entrée Course

(gf) Oven Roasted Crab Cake \$38

roasted potatoes, haricot verts, tomato corn relish

(gf) Grilled Pork Rib Eye \$32

potaje de garbanzo, roasted squash, mojo glaze

(gf v) Vegan Rougail Saucise \$28

creole marinated mushroom protein, rich tomato gravy, squash, served over gluten free gnocchi

Beef Wellington \$49

6oz. filet mignon, pate de campagne, mushroom duxelles, puff pastry, broccoli, smashed potatoes, demi glace

(gf) Grilled Scottish Salmon \$34

roasted tomato lentils, buttered snap pea salad, arugula pesto

(gf) 6oz. Lamb Steak \$35

hand cut lamb top round, feta infused sweet potato puree, asparagus, pomegranate glaze

(gf) Mochicko Chicken \$29

marinated and lightly fried chicken breast, rice noodles, green beans, peppers, cabbage, pineapple and soy broth

(gf) Pan Seared Halibut \$35

lemon risotto with asparagus and peas, roasted carrots, tomato vinaigrette

Desserts

Peach and Apple Galette \$11

(gf) Vanilla Ice Cream with Chocolate Sauce \$8.5

(gf) Oreo Cheesecake \$11

classic cheesecake with Oreo cookies, swirled throughout the batter with a chocolate crust

(gf) Mixed Fresh Fruit \$10

Lemon Torte \$11

Coconut Ganache Square \$11

(gf v) Raspberry Sorbet \$10

gf: gluten free v: vegan

~~~ **Children's Menu Available, Too!** ~~~

**Menu Items and Pricing Subject to Change without Notice**