

MOTHER'S DAY MENU

May 13, 2018

BREAKFAST & LUNCH

19

STEAK & EGGS

Twin Beef Tenderloin Tournedos topped with Poached Eggs & a Béarnaise Sauce. Served with Rosemary Potatoes.

14

CROISSANT SAVOYARD

Thinly-sliced Country Ham presented on an Open-faced Croissant with Gruyère Cheese & a Béchamel Sauce. Served with choice of Rosemary Potatoes, Cheese Grits or Fresh Fruit.

18

SMOKED SALMON PANINI

Scottish Smoked Salmon, Fried Eggs, Red Onions, Tomatoes & Cream Cheese served on Crusty Artisan Bread. Served with choice of French Fries, Side Salad or Fresh Fruit.

19

THE GREEK TRINITY SALAD

A Trio of Grilled New Zealand Lamb Chops on a bed of Field Greens with Artichokes, Olives, Pepperoncini Peppers, Tomatoes, Cucumbers, Feta Cheese & an Oregano Vinaigrette.

19

LOBSTER RAVIOLETTA FIORENTINA

Fresh Ravioli filled with Cold Water Lobster & Ricotta Cheese, then finished with a Saffron & Spinach Velouté Sauce.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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DINNER

42

LOBSTER THERMIDOR

Cold Water Lobster Tail (8 oz.) tossed with a Creamy Parmesan Cheese & English Mustard Velouté Sauce, then broiled in Shell. Served with Risotto & Seasonal Vegetables.

38

PAPPARDELLE FRUTTI DI MARE ALLA FRA DIAVOLO

Jumbo Gulf Shrimp, Grouper, Sea Scallops & Lobster tossed with Pappardelle Pasta, then finished with a Fiery, Peppered Marinara Sauce.

38

THE BLACK & BLUE STRIP STEAK

Fire-grilled New York Strip Steak (12 oz.) dredged in Cajun Spices & topped with imported Gorgonzola Cheese. Served with Mashed Potatoes & Sautéed Vegetables.

38

GROUPEP PAILLARD

Pounded Gulf Grouper Filet filled with Lump Crab & Herbs, then rolled, broiled, and finished with a Roasted Red Pepper & Citrus Remoulade.