

## First Course

### SUPER GREEN CAESAR

*baby spinach, kale, arugula, parsley, shaved Pecorino,  
sourdough croutons, creamy Caesar dressing*

### SPRING CAULIFLOWER BISQUE

*crabmeat & corn hash*

### SMOKED SALMON SALAD

*pickled apple slaw, capers & crostini*

## Entrees

### LOBSTER RISOTTO

*Spring confetti vegetables*

### BUTCHER CUT STEAK

*confit fingerling potatoes, baby carrots, Béarnaise*

### 1/2 ROASTED CORNISH HEN

*farro pilaf & cranberry gastric*

*Ask for our Vegan option*

## Desserts

### BELGIAN CHOCOLATE MOUSSE

### BUTTERSCOTCH POT DE CRÈME

*sea salt caramel*

### LEMONCELLO GRANITEE

*strawberries & almond brittle*

## Children

*(12 and under) \$18*

### MAC N CHEESE

⊙

### FRIED CHICKEN WITH BUTTER CORN

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### VANILLA ICECREAM & STRAWBERRIES

OR

### FUDGE SUNDAE

# Mother's Day Menu \$51



## Cocktails

### APEROL SPRITZ 10

*Aperol, Prosecco, Seltzer*

### BACARDI MOJITO 10

*Bacardi Silver Rum, simple syrup, muddled lime & mint*

### COSMOPOLITAN 12

*Citrus vodka, triple sec, fresh lime & cranberry juice*

### FRENCH WIDOW 15

*Veuve Clicquot champagne & Grey Goose vodka*

### MIMOSA 10

*Prosecco & orange juice*

### PEAR BUBBLY 10

*Prickly pear liqueur, splash lime juice, Prosecco*

### ST-GERMAIN COCKTAIL 10

*Saint Germain liqueur, Prosecco & soda water*

## Sparkling

*Prosecco, Maschio 10 / 36*

*Champagne, Veuve Cliquot 16 / 72*

## Red

*Pinot Noir, Guenoc 9 / 31*

*Pinot Noir, Elouan 12 / 42*

*Petite Syrah, Petit 10 / 35*

*Super Tuscan, Banfi Centine 9 / 31*

*Cotes du Rhone, Perrin 10 / 35*

*Bordeaux Blend, Chateau Aney 13 / 48*

## White

*Pinot Grigio, Santa Marina 9 / 31*

*Sauvignon Blanc, Nobile 10 / 32*

*Sauvignon Blanc, Cakebread 17 / 60*

*Albarino, Martin Codax 10 / 32*

*Cotes du Rhone, Guigal 12 / 40*

*Chardonnay, Ballard Lane 10 / 32*

*Chardonnay, Sonoma Cutrer 16 / 54*