

# Happy Mother's Day!

3 COURSE MENU \$69



## starters

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### Caesar Salad

baby croutons, parmesan cheese

### Artichoke & Manchego Salad

grilled eggplant, roasted peppers,  
manchego cheese over mixed greens  
with lemon-olive oil

### Shrimp Cocktail (5)

fatfish cocktail sauce

### Steamed Mussels

in garlic white wine sauce  
or spicy tomato basil sauce

### Tenderloin Beef Skewers

burgundy sauce

### Steamed Little Neck Clams

chorizo, garlic butter, white wine sauce

### Grilled Lamb Chops (2)

parsley, lemon olive oil au jus

## desserts

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### Apple Tarte Tatin

with vanilla ice cream and caramel sauce

### Chocolate Raspberry Torte

with fresh whipped cream

### Cheesecake

with fresh fruit sauce

## mains

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### Swordfish

char-grilled with roasted potatoes,  
roasted peppers, white wine sauce,  
grilled asparagus

### Salmon En Papillote

baked in a parcel, shiitake mushroom, white  
wine sauce, french beans and vegetable  
cous cous

### Shrimp Fettucine

shrimp, sautéed mushrooms,  
roasted peppers, in a fresh basil  
cream sauce

### Halibut

blackened with corn, tomato lime salsa,  
roasted potatoes, sautéed spinach

### Ribeye (12oz)

burgundy sauce, grilled tomato, asparagus  
hand cut fries

### Pork Chop

char-grilled with roasted red onion brandy  
sauce, asparagus, hand cut fries

### Fish & Chips

local cod filet, hand cut fries,  
sautéed baby carrots, french beans

### Organic Chicken

sun-dried tomato, basil cabernet sauce,  
sautéed spinach, roasted potatoes

### Gluten Free ~ Vegan Option

cauliflower pizza with grilled vegetables,  
arugula salad, lemon-herb olive oil

### Open Ravioli

goat cheese mozzarella, cherry tomato,  
mixed olives, fresh-herb tomato sauce

**Add a 5 oz. Lobster Tail to any meal \$30**

*Note: some items may be subject to change to due availability of product*