

Mother's Day



May 10, 2026

64.95 per person + tax, gratuities

Appetizers

CITRUS FENNEL SALAD

Thinly sliced fennel. Citrus segments, (Cara Cara oranges, red grapefruit, blood orange) Baby arugula, sliced avocado with lemon Dijon vinaigrette.

ASPARAGUS & GOAT CHEESE SALAD

Blanched asparagus, mixed greens, crumbled goat cheese, cherry tomatoes and radishes with a roasted shallot sherry vinaigrette.

GINGER CARROT BISQUE

Carrots, ginger, onions, garlic, vegetable broth and coconut milk blended into a smooth velvety soup.

JUMBO SHRIMP COCKTAIL

Fresh lemon, horseradish duo

BABY ROMAINE HEARTS

Parmesan crisp, garlic croutons and creamy Caesar dressing



Entrees

ROASTED HALF CHICKEN

Boneless half chicken pan roasted with fresh herbs and lemon, smashed boursin gold potatoes, baby carrots and snow peas with pan jus.

NORTH ATLANTIC SALMON

Sauteed Baby spinach, crispy leeks, blistered grape tomato, crispy fingerling potatoes and finished with herb infused olive oil.

PORK TENDERLOIN AU POIVRE

Peppercorn crusted pork medallion's seared and served with honey whipped sweet potato, baby zucchini, patty pan squash and brandy peppercorn sauce.

CALABRESE FUSILI

Mixed mushrooms, artichokes, baby spinach, roasted tomato, asparagus, garlic and olive oil

SEA SCALLOPS (+8)

Pan seared, spring pea smashed with potato hash, bacon and carrot puree, pea tendrils salad

BABY LAMB PORTERHOUSE

Grilled lamb porterhouse, roasted potato, kalamata, marinated tomato, red onion, rosemary, and crumbled feta

SURF AND TURF (+10)

Grilled Filet Mignon and grilled jumbo shrimp, fresh asparagus, whipped potatoes and classic béarnaise sauce

Dessert

CRÈME BRÛLÉE

crisp caramelized sugar, mixed berries

LEMON BLACKBERRY TART TITAN

lemon curd, flaky puff pastry discs, blackberry compote

VANILLA CHEESECAKE

macerated strawberries

ULTIMATE CHOCOLATE CAKE

rich chocolate cake, fudge, whipped cream