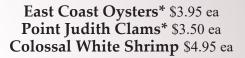
Mother's Day Dinner Prix Fixe

\$57.95 Per Person Includes choice of one Seasonal Soup or Salad, one Entree, and one Dessert.

Featured Appetizers



Crispy Fried Brussels Sprouts GF smoked bacon, cider vinegar, candied walnuts, maple aioli \$14

Garlic & Gorgonzola Bread rustic bread, garlic aioli, roasted red peppers, gorgonzola \$11

Seafood Martini colossal shrimp, maine lobster meat, fresh lump crab meat with seaweed salad, house-made remoulade \$22

> Jumbo Lump Crab Cake with a red pepper aioli \$17

Mediterranean-Style Calamari Fritti kalamata olives, artichokes, caper berries, feta, cherry peppers, EVOO, fresh lemon \$16

> P.E.I. Mussels Poulette garlic herb & white wine sauce with a touch of cream \$16

Cheese & Charcuterie Board chef's selections of meat, cheese & accompaniments \$22.95

Seasonal Soups and Salads

Creamy Tomato Basil Bisque

New England Clam Chowder

Classic Caesar Salad romaine, garlic herb croutons, parmesan ribbons, house-made caesar

Abigail's Spinach Salad baby leaf spinach, cranberries, almonds, goat cheese, bacon crumbles, citrus vinaigrette

Garden Salad mixed field greens, tomato, cucumber, carrots, red onion with balsamic vinaigrette

Seasonal Side Dishes \$5

Broccoli ^{GF} • Roasted Vegetables ^{GF} • Baked Potato ^{GF} **Crispy Brussels Sprouts** • Garlic Whipped Potatoes ^{GF} • Parmesan-Crusted Fries

Chicken Parmesan melted buffalo mozzarella, linguini, house-made tomato marinara

Blackened Redfish Nouvelle shrimp, scallops, leaf spinach, mornay sauce, house-made coleslaw, rice pilaf

Slow Roast Prime Rib (add \$8) sea salt-crusted baked potato, roasted vegetables

14 oz. New York Sirloin (add \$9) whipped potatoes, chef-selected vegetables

TOPS

Maytag Bleu Cheese GF 5 Zwiebel Rings 4 French Top ^{GF} 6 mixture of \overline{B} rie & Bleu cheese

> Shrimp Scampi linguini with shrimp, asparagus, tomato, red onion, garlic white wine sauce

Chilean Sea Bass miso glaze over shrimp, tomato spinach risotto with beurre blanc

Rigatoni A'la Vodka grilled chicken, sweet italian sausage, spinach, caramelized onions, diced pancetta, tomato vodka sauce with a touch of cream

Maine Lobster Pasta bowtie pasta, asparagus spears, maine lobster meat, caramelized pearl onions, diced tomatoes, brie, vodka cream sauce

> **Black Forest Baked Ham** pineapple cherry sauce, garlic whipped potatoes, maple-glazed carrots

Pistachio Crusted Salmon honey mustard cream sauce, whipped potatoes, broccolini

Chicken, Apple & Sausage Stuffed Pork Tenderloin red cabbage, whipped potatoes, chardonnay wine reduction

Key Lime Pie

Special Holiday Menu available for children 12 years of age and younger - \$19.95 Please ask your server. No separate checks. Menu descriptions do not include all ingredients. In the case of allergies, please notify your server prior to ordering.

Holiday Entrees

Pan Seared Day Boat Scallops mushroom & spinach risotto, lemon beurre blanc

Roast Lamb whipped potatoes, ratatouille vegetables, rosemary-infused demi glace

> Vegetable Ravioli tomato & basil cream sauce

8 oz. Filet Mignon (add \$9) whipped potatoes, chef-selected vegetables

FROM THE SAUCIER

Brandy & Peppercorn Au Poivre GF* Classic Béarnaise GF Chilled Garlic Herb Butter GF Classic Veal Demi Glace GF

Desserts

Brooklyn Blackout Cake

New York Style Cheesecake

Native Apple Strudel









