

# Mother's Day

Sunday May 12

\$49.99 per person plus tax and gratuity

## AMUSE-BOUCHE

Classic Southern Deviled Eggs

*sweet pickle relish, yellow mustard, mayonnaise, tobasco, paprika*

## STARTER

choice of...

House Salad

*field greens, red onions, tomatoes, cucumbers, carrots, goat cheese, roasted chickpeas, balsamic vinaigrette*

Caesar Salad

*whole leaf hearts of romaine, whole anchovies, shaved parmesan, roasted garlic caesar dressing*

Lobster Bisque

*lobster meat & sherry chantilly cream*

## ENTREE

choice of...

Steak & Eggs

*6oz prime tenderloin with an over easy farm fresh egg, garlic mashed potatoes, & gravy*

Surf & Turf Omelette

*3 eggs with beef tenderloin & swiss, topped with fresh lobster, asparagus, & béarnaise sauce, served with fresh fruit*

Pasta Primavera vegetarian

*fresh vegetables, angel hair, & white wine butter sauce*

Pecan Crusted Salmon

*wild mushroom risotto, sauteed spinach, lemon beurre blanc*

Lemon Caper Chicken

*lightly breaded, with lemon caper butter, heirloom tomatoes, artichoke hearts, & garlic mashed potatoes*

9oz Filet Mignon +\$12

*prime tenderloin with maître d' butter, served with garlic mashed potatoes & gravy*

add Maine Lobster Tail +\$30

16oz Ribeye +\$14

*maître d' butter, garlic mashed potatoes & gravy*

add Maine Lobster Tail +\$30

## DESSERT

choice of...

Southern Chocolate Cake

Lemon Ricotta Cheesecake

Mango Frozen Sorbet

**\$5 MIMOSA**

**\$7 BLOODY MARY**