

Mother's Day Celebration

FIRST COURSE

CAESAR SALAD

Romaine Lettuce, Fresh Shaved Parmesan, Garlic Butter Croutons, Caesar Dressing

CRAB CAKE

One Jumbo Lump Crab Cake, Whole Grain Mustard Cream, Basil Oil

SEASONAL SALAD

Mixed Greens, Feta Cheese, Candied Almonds, Granny Smith Apples, Honey Apple Cider Vinaigrette

DEVILED EGG'S

Pickled Onions, Remoulade

SECOND COURSE

SERVED WITH BROWN SUGAR CARROTS FOR THE TABLE

LOBSTER FRITTA

Creme Fraiche, Hollandaise, Asparagus, Skillet Potatoes

AIRLINE CHICKEN

Truffle Pomme Puree, Sautéed Spinach & Mushrooms, Gremolata

SALMON MELT

Roasted Verlasso Salmon, Dill, Capers, Red Onions, White Cheddar, Skillet Potatoes

FILET MIGNON

4oz Filet Mignon, Au Poivre, Two Eggs, Skillet Potatoes

THIRD COURSE

CHOCOLATE CAKE

Grand-Marnier Syrup, Orange Ganache, Supreme Oranges, Salted Carmel Ice Cream

CREME BRULEE

Caramelized Sugar, Fresh Berries

BLACKBERRY COBBLER

Southern Style Crumble Crust, Bourbon Vanilla Ice Cream, Caramel Sauce

\$75

Pricing is exclusive of tax and gratuity.

