



Mother's Day Dinner

Sunday, May 14, 2017 **Subject to change**

All Entrée Selections include choice of Appetizer, Soup or Salad, entrees served with cheddar-scalloped potatoes, green beans and Dessert

Appetizer Selections

Shrimp Cocktail, Clams Casino,
Bruschetta **or** Sausage Stuffed
Mushrooms

Soup or Salad

Carrot-Ginger Bisque **or**
Tossed Salad with a Balsamic
Vinaigrette

Entree Selections

Prime Rib

Seasoned slow roasted Prime Rib of beef, au jus. \$34

Filet Mignon

Char-broiled, eight-ounce Filet Mignon, with Feta cheese and a basil vinaigrette. \$40.

Berry Sangria Chicken

A French Cut chicken breast, seared and slow roasted, a red sangria reduction with strawberries and black berries. \$28.

Salmon

Grilled Salmon fillet, brushed with a lemon-lavender honey. \$32

Lobster Tail

A twelve-ounce Lobster tail, finished with a Lobster cream sauce. \$53

Broiled Seafood Combination

A six-ounce Lobster tail, crab cake, shrimp, scallops and flounder. \$44.

Chef Tysons Crab Cakes

Grilled Maryland style, jalapeno-lime aioli. \$34

Vegetarian

Eggplant boat stuffed with artichokes, cauliflower, asparagus and leeks topped with a spicy red pepper hummus. \$24

Dessert Selections

Mixed Berry Crumble,
Key-Lime Pie,
Peanut Butter Pie
or New Orleans Bread Pudding

Children's Menu

Under 11, each with dessert
Kids Crab Cake **or** Prime Rib with potato and
vegetable \$13, Chicken Tenders & Fries \$8,
Grilled Cheese & Fries \$8