



Mother's Day Dinner

Sunday, May 13, 2017 **SAMPLE MENU**

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

Entrée 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. \$41.

Chicken

To be determined. \$28.

Salmon

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

Twin Lobster Tails

Twin six-ounce Lobster tails, 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

Kid's Crab Cake with potato and vegetable \$14
Kid's Prime Rib with potato and vegetable \$14
Chicken Tenders & Fries \$8
Grilled Cheese & Fries \$8