



Mother's Day Dinner

Sunday, May 13, 2017

All Entrée Selections include choice of Appetizer, Soup or Salad, entrees served with our white and sweet-scalloped potatoes, asparagus and Dessert

Appetizer Selections

Shrimp Cocktail, Clams Casino, Tomato
Bruschetta **or**
Brie in Puff Pastry with Raspberry Drizzle

Soup or Salad

Shrimp 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 our House Compound butter. \$41.

Lamb Chops

Lamb chops broiled, glazed with Dijon mustard and herb breadcrumbs over demi-glaze. \$42.

Chicken Maryland

Chicken breast, sautéed with sliced Portabella mushrooms and Jumbo lump crab meat, with Madeira wine-cream sauce. \$34.

Salmon

Grilled Salmon fillet brushed with a honey ginger glaze. \$32

Surf and Turf

A six-ounce Lobster tail with a five-ounce Filet Mignon. \$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

Roasted Eggplant, mixed squash, peppers, onion, garlic and tomato served over a blend of barley, chick peas, farro wheat, quinoa and beans. \$24

Dessert Selections

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

Children's Menu

For ages 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