

Mother's Day Dinner

Appetizers

Blistered Shishito Peppers
with sea salt and lemon 12

Calamari
jalapeño tartar sauce 14

Coconut Shrimp
spicy ginger-marmalade sauce 18

Crab Scallop Cakes
avocado, ginger, scallions, wonton crisps 17

Entrees

begin with choice of lobster bisque, house salad or caesar salad

Cedar Planked Salmon
roasted with a ginger-soy glaze and served with whole grain mustard
mashed potatoes and vegetable 33

Herb Crusted Halibut
baked and served over a light basil cream and lemon-artichoke risotto 38

Prime Rib
slowly roasted aged angus beef served with horseradish sauce,
garlic mashed potatoes and vegetable 36

New York Steak
aged angus beef with mashed potatoes, baby vegetables and sauteed mushrooms 36

Scampi
sauteed jumbo prawns with garlic, capers, roma tomatoes, parmesan and spinach 35

Land & Sea
5 oz filet mignon with a green peppercorn sauce and a 6 oz Canadian cold water
lobster tail served with creme fraiche mashed potatoes 48

Swordfish
grilled center cut swordfish served with a crab and scallop crust and
roasted red pepper sauce 34

Filet Mignon
medallions of beef with a porcini mushroom crust and fresh herb butter 39

Braised Short Ribs
melt-in-your-mouth boneless beef short ribs with garlic mashed potatoes and vegetable 31

Rack of Lamb
with a pinot noir and tarragon reduction and baby spring vegetables 39

Mediterranean Chicken
boneless breast of chicken stuffed with spinach, artichoke, and
sweet peppers finished with a light tomato-basil sauce and
served with garlic mashed potatoes 29

Salmon-Spinach Salad
roasted salmon over baby spinach tossed with fresh dill,
red grapes, bacon, goat cheese, green onion, oranges, jicama
and strawberries tossed with a raspberry vinaigrette 26

Marcy's Salad
BBQ chicken and mixed baby greens are tossed with apples,
bleu cheese, red onion, cilantro, corn and spicy peanuts
with a smoky ranch dressing 21

