

Mother's Day Menu

SUNDAY, MAY 11TH

Pre-fix \$65 per person
Or A La carte

APPETIZER

- SOUP OF THE DAY** 13
- CRAB CAKE** 25
blue crab, chives, celery remoulade,
medley of bell peppers
- CAESAR SALAD** 15
local sweet gem, homemade
caesar dressing, imported white
anchovies, parmigiano reggiano,
truffle herb croutons
- CRISPY CALAMARI &
SHISHITO PEPPERS** 20
housemade marinara, chipotle aioli
- BLT WEDGE** 16
local baby iceberg lettuce, Maytag
Farms blue cheese, cherry
tomatoes, red onion, smoked
bacon, blue cheese dressing

DESSERT

- LIMONCELLO CAKE** 16
- CHOCOLATE MOUSSE** 15
- YUZU CHEESECAKE** 14

SIDES

- PARMESAN TRUFFLE FRENCH
FRIES** G.F 16
- CREAM OR SAUTÉED SPINACH** G.F 12
- ELOTÉ** 14
cream, bell pepper, Parmesan Reggiano
- WILD MUSHROOMS** G.F 12
- TRUFFLE MAC AND CHEESE** 24
- GRILLED ASPARAGUS** 17
béarnaise sauce
- MASHED POTATOES** 12
- BRUSSELS SPROUTS** 14
pancetta, goat cheese, balsamic glaze
- LOADED BAKED POTATO** 14

ENTREE

- DRY-AGED PRIME NEW YORK
CENTER CUT** 48
14oz, this classic cut is aged
for 21 days
- WILD ISLES KING SALMON** G.F 33
garlic confit puree, seasoned
vegetables, polenta and lime
bb sauce
- LINGUINE AL PESTO** 39
jumbo shrimp, sundried tomatoes,
pesto
- ROASTED BONE-IN
CHICKEN BREAST** G.F 27
pancetta fingerling potatoes,
roasted shallots, tomato coulis
rosemary, champagne herb au jus
- TRUFFLE GNOCCHI** 32
stuffed ricotta cheese cream
parmesan reggiano sauce,
black truffle
- WET-AGED PRIME FILET
MIGNON CENTER CUT** 48
8oz, this tender filet is wet-aged
for 21 days

Add On:

Lobster Tail +\$39

Shrimp Scampi +\$25

All moms receive a *Gift* from us

mimosa flight- and a wine tasting flight \$20 each-
3 Wines or 3champagne/ mimosa flights Mimosas: lavender, orange and pineapple