

Sunday, Mother's Day
May 8th
Main C

All main courses are accompanied by the vegetable of the evening, your choice of potato or rice and a dinner roll.

# STEAK & LOBSTER GT



\$59<sup>95</sup>

The Classic Combo! A 7 oz. New York grilled to your liking, topped with sautéed mushrooms and served side by side with a 6 oz. Bohemian Lobster tail. Served with hot drawn butter.

### SHRIMP & LOBSTER THERMIDOR

\$26<sup>50</sup>

Tiger Shrimp and Lobster sautéed with red and green peppers, celery and white onion, tossed with Alfredo and demi-glace and smothered with melted Mozzarella.

# CHICKEN & LOBSTER GF



\$47<sup>95</sup>

Grilled marinated Chicken and 6 oz. Lobster tail. Served with hot drawn butter.

# SURF & TURF STEAK GF A 7 oz. New York, done to your liking and smothered with



\$3350

Add-ons

## **BÉARNAISE SAUCE** (Hollandaise sauce with Tarragon)

\$3

6 oz. LOBSTER TAIL 🤠

\$24

# MUSHROOM BUTTONS GF

\$6

(Sautéed mushrooms with garlic)

# PAN-FRIED SHRIMP GF



\$950

(6 Shrimp sautéed with garlic, lemon juice and white wine)

The Sweet Ending

# TURTLE CHEESECAKE



**\$7**95

Pecans, creamy caramel, and rich chocolate, all wrapped up in a decadent cheesecake!

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# ESCARGOT GF



\$13<sup>95</sup>

Six large Snails sautéed with garlic, butter and lemon juice, then stuffed into fresh mushroom caps. We top ours with a creamy Alfredo sauce and Parmesan cheese. Try them, you'll love them! Served with a slice of garlic toast.

# **COCONUT SHRIMP**

**\$11**<sup>95</sup>

Six coconut breaded shrimp deep fried to a perfect golden brown. Served with cocktail sauce and garnished with a lemon wedge.

# Pleasing Pasta

# SEAFOOD FETTUCCINE AL FORNO

\$24<sup>95</sup>

Sautéed Shrimp, tender Lobster, Pollock, fresh mushrooms and onions, tossed with a creamy Hollandaise sauce and tender Fettuccine noodles. Smothered with a generous helping of Mozzarella cheese and baked to perfection. Served with garlic toast.

1/2 Order

**\$18**95



Steak & Lobster

\$59.95

A 7 oz. New York grilled to your liking and served with sautéed mushrooms,

alongside a 6 oz. Bohemian Lobster tail. Served with hot drawn butter, Feature vegetable of the evening, choice of side and a dinner roll.



Gluten Free when served without garlic toast



Chef's Note:

All ingredients are not listed. If you have any allergy or diet concerns, please speak with your server. Thank you.

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