Mather's Day Special

Main Courses

All main courses are accompanied with your choice of side, vegetable of the evening, and a dinner roll.

VEAL ROULADEN \$22

Veal cutlet stuffed with a bread crumb mixture of cornmeal, sunflower oil, celery, onion, turmeric, and annatto. Served with a bordelaise sauce.

SHRIMP & LOBSTER THERMIDOR \$30⁵⁰

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.

PUMPKIN SALMON \$32²⁵

A 6 oz. salmon filet encrusted with crushed pumpkin seeds and maple syrup. Served with a chili infused oil.

SURF & TURF STEAK \$35⁵⁰

A 7 oz. New York, done to your liking and smothered with four Shrimp Scampi.

add-ons

BÉARNAISE SAUCE \$3 (Hollandaise sauce with Tarragon)

PAN-FRIED SHRIMP \$10⁹⁵ (c) (6 Shrimp sautéed with garlic, lemon juice and white wine)

The Sweet Ending

TURTLE CHEESECAKE \$9⁵⁰ Pecans, creamy caramel, and rich chocolate, all wrapped up in a decadent cheesecake!

Chef's Note: All ingredients are not listed. If you have any allergy or diet concerns,

please speak with your server. Thank you.



Gluten Free when served without garlic toast

Contains Peanuts





Appetizers

ESCARGOT \$13⁹⁵ Six large Snails sautéed with garlic, butter and lemon juice, then stuffed into fresh (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 \$1395

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 \$28⁹⁵ 1/2 Order 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.

\$32.50

\$22⁹⁵

Our Feature

Chicken Kiev

A 6 oz. chicken breast stuffed with garlic butter and then breaded with Panko crumbs and baked until golden brown. Topped with Hollandaise sauce.

