

# Mother's Day Specials

Sunday, May 12<sup>th</sup>

## Main Courses

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

### SHRIMP & LOBSTER THERMIDOR \$30<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.

### PUMPKIN SALMON \$32<sup>25</sup>

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

### SURF & TURF STEAK \$37<sup>50</sup>



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 \$10<sup>95</sup>



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



## The Sweet Ending

### TURTLE CHEESECAKE \$9<sup>50</sup>

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

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## Appetizers

ESCARGOT \$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 \$13<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 \$31<sup>95</sup> 1/2 Order \$25<sup>75</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.

Our  
Feature

## Chicken Kiev

\$30.<sup>95</sup>

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

