

# Mother's Day Dinner

Served 2:30-7p

## SHAREABLES + SMALL PLATES

### Seasonal Charcuterie

Assorted cheese and Italian meats, fresh focaccia bread, fig jam, fruits and nuts. 16

### Spinach, Crab, and Roasted Pepper Dip

Cheesy dip with crab, sauteed spinach, and roasted bell peppers. Served with blue corn chips. 14

### Dressed Greens

Arugula, shaved parmesan and fennel tossed in a lemon vinaigrette. 10

### New England Clam Chowder

Potatoes, celery, fresh clams in a cream base. Topped with bacon, parsley and oyster crackers Cup 8  
Bowl 12

### Fried Green Tomatoes

Crispy fried green tomatoes served with fresh ricotta and balsamic glaze. 14

## ENTREES

### Prosecco Poached Shrimp

Poached jumbo shrimp served over lemon risotto with dressed arugula. 28

Pairs with our Limoncello Spritz

### Tuna Tartare

Sushi grade ahi tuna, sesame, wasabi, fresh avocado. Served with fried wonton and cucumber. topped with microgreens. 24

Pairs with our House Chardonnay

### Short Rib Tacos

Three flour tortillas with short rib, sweet corn & jalapeno salsa, sriracha aioli. Served with cilantro rice. 18

Pairs with our Spicy Titos Watermelon

### Seared Scallops

Seared jumbo scallops served over fresh cut pasta tossed in our most popular blush alfredo sauce. 28

Pairs with our House Pino Grigio

### Bait Box Ribeye

Juicy 10 ounce ribeye steak smothered in cowboy butter. Served with baked potato and sauteed asparagus. 35

Pairs with our House Merlot

### Herb Roasted Chicken

Roasted chicken thighs served over cacio e pepe polenta with sauteed asparagus. 25

Pairs with our House Chardonnay

Ask about our house made desserts!

Beverages: Coffee, Tea, Soft drinks, Juices, milk 2.50

