

# BAIT ESTD 1952 BOX

## MOTHER'S DAY

3 COURSE DINNER — \$49.95 PLUS TAX & GRATUITY

### — APPETIZERS —

Pick one

#### CRAB BISQUE

Rich, creamy with lump crab.

#### STRAWBERRY FETA SALAD

Mixed greens with fresh strawberries, feta cheese, and candied pecans tossed with poppy seed dressing.

#### SHRIMP CEVICHE

Fresh shrimp, cucumber, tomato, bell peppers and lime over crispy tostada shells.

### — ENTREES —

Pick one

#### CHICKEN MARGHERITA

Pan fried chicken breast with fresh tomato, pesto, mozzarella cheese served over fettuccine.

#### BAIT BOX SIRLOIN

Grilled Sirloin steak with cowboy butter, served with potato and vegetable.

#### SEARED SCALLOPS

Seared scallops over seaweed salad and topped with a sherry cream sauce. Served with potato and vegetable.

#### HONEY GARLIC SALMON

Sweet and garlicky glazed salmon served with potatoes and vegetable.

### — DESSERT —

Pick one

#### CREAM BRULEE

Creamy vanilla custard with caramelized sugar top

#### CHOCOLATE MOUSSE PARFAIT

Layers of chocolate mousse and fresh whipped cream.

**Beverages: Coffee, Tea, Iced-Tea, Lemonade, soft drinks, milk & chocolate milk 2.50**

**18% gratuity added to parties of 6 or more**