

Mother's Day Dinner

Served 2:30-7p

SMALL PLATES

Focaccia & Truffle

House made focaccia bread topped with whipped honey ricotta and truffle oil. 12

Dressed Greens

Arugula, shaved parmesan, lemon vinaigrette. 10

Crab Bisque

Cup 8 Bowl 12

New England Clam Chowder

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

Crawfish Beignets

Beignets stuffed with cheddar cheese and crawfish. Served with chipotle aioli. 12

ENTREES

Prosecco Poached Shrimp

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

Tuna Tartare

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

Blackened Salmon Tacos

Three flour tortillas, blackened salmon, pineapple mango salsa, pickled slaw, poblano garlic aioli. Served with fries. 18

Seared Scallops

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

Ribeye + Frites

Juicy 12 ounce ribeye steak topped with garlic butter and grilled lemon. Served with parmesan shoestring fries and grilled asparagus. 32

Spring Chicken Confit

Slow roasted chicken quarter in duck fat. Blackberry sauce, risotto verde with peas and asparagus. 25

Ask about our house made desserts!

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

Kids menu available

