



Mother's Day Menu

SUNDAY, MAY 9, 2021

FIRST COURSE

EGG SALAD TERRINE | DRAGON CAULIFLOWER |
SHRIMP SALAD BRUSCHETTA

SECOND COURSE

CAESAR SALAD | MIXED GREEN SALAD | WATERMELON GAZPACHO |
GREEK YOGURT, GRANOLA, HONEY

THIRD COURSE

MOM'S SPECIAL BREAKFAST*

Three Scrambled Eggs with Home Fries,
Applewood Smoked Bacon, Fresh Fruit,
Slice of Peach Crème Brulee French Toast
Drizzled with Maple Syrup

PRIME RIB*

12 oz. Queen Cut served Yukon Mash Potato,
Horseradish Cream and Au Jus

SHRIMP & GRITS

Carolina Stone Ground Grits, Creole Andouille
Gravy, Jumbo Shrimp

CHATEAUBRIAND*

Sliced Filet, Potato cake with Spinach Gouda
Mushrooms, Port Demi Drizzled

STUFFED PORK LOIN ROULADE*

Spinach, Mushroom Gouda Stuffed, Grain
Mustard Cream, Pecan Sweet Potato Mash

PAN-SEARED CHILEAN SEABASS*

Wild Caught, Served over Vegetable Risotto,
Cream Lobster Dill and Capers

MEDITERRANEAN 1/2 ROASTED CHICKEN

Simply seasoned, Lemon Olive Oil Drizzle,
Served Over Vegetable Couscous

SEARED TUNA*

Lightly Blackened, served over Melon Salad,
Feta Cheese, Grecian Vinaigrette Dressing
w/hint of mint

VEGETARIAN HOUSE-MADE RIGATONI

Blistered Cherry Tomatoes, Garlic, Artichoke,
Feta Cheese, Dill, Lemon

FOURTH COURSE

NEW YORK CHEESECAKE

Served w/fresh berry compote.

FLOURLESS CHOCOLATE TORTE

Dense & rich chocolate torte w/fresh ice
cream.

**4-COURSE PRE-FIXE | \$55 PER PERSON
(+ BEVERAGES, TAX & GRATUITY)**

NO SHARING/SPLITTING. WHILE SUPPLIES LAST.

Items marked with a () may be cooked to the customers preference. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.