

# Happy Mother's Day

## -STARTERS-

### LOBSTER BISQUE

sherry cream 16/16.48

### SHRIMP COCKTAIL

chilled jumbo shrimp, cocktail sauce 20/20.60

### TUNA TARTARE

ahi tuna, avocado, sriracha mayo, yuzu soy, toasted sesame, mango pico, truffle oil, wonton chips 19/19.57

### SHORT RIB SPRING ROLLS

short rib, sauteed onions, fontina cheese, port wine reduction 17/17.51

### CRISPY CALAMARI

flour-corn meal coated, zesty marinara, lemon aioli 19/19.54

### BURRATA BLT

house cured thick sliced bacon, fresh burrata, sliced plum tomatoes, arugula, balsamic fig drizzle 18/18.54

### CLASSIC CAESAR

romaine hearts, shaved parmesan, garlic croutons, classic dressing 15/15.45

### WALNUT GOAT CHEESE SALAD

baby greens, sundried cranberries, candied walnuts, goat cheese, raspberry vinaigrette 15/15.45

## -ENTREES-

- all entrees include spring vegetable medley -

### FILET MIGNON

10oz center cut, roasted garlic mashed, au poivre 55/56.65

### 14oz NY STRIP

garlic mashed potatoes 52/53.56

### MACADAMIA CRUSTED SALMON

pineapple-mango salsa, basil rice 34/35.02

### NEW ZEALAND RACK OF LAMB

pistachio crusted, port wine reduction, potato puree 48/49.44

### SEAFOOD RISOTTO

lobster, shrimp, scallops 39/40.17

### MAHI MAHI

orange honey glaze, chef's spring vegetable medley, scallion rice 35/36.05

### CHICKEN BRUSCHETTA

crispy chicken breast, mozzarella, tomato, onion, balsamic drizzle, garlic mashed 29/29.87

### RIGATONI A LA VODKA

rigatoni, grilled chicken, marinara sauce, hint of cream topped with fresh basil 24/24.72