

Mother's Day 2022

All dinners are \$40 and include a choice of one appetizer, salad, entrée, and dessert

Appetizers

included

or substitute

Ham Minestrone
Swedish Meatballs
Fresh Fruit Plate with Sorbet

Shrimp Cocktail \$10
Escargots \$10
Onion Soup \$8

Salads

Caesar Salad or Garden Salad

Dressings:

Bleu Cheese, House Ranch,
Raspberry Vinaigrette, Balsamic

Entrées

each entrée includes a choice of baked potato, swiss potato, or rice pilaf and choice of green bean provencal, maple-glazed carrots, pickled beets, or applesauce

Sliced Roast Sirloin GF/CP

served with red wine demi

Pork Dijonaisé

tenderloin medallions sautéed in dijon cream sauce

Chicken Florentine CP

sautéed in spinach, mushrooms, and cream sauce with stuffed ravioli

Piccata Milanaisé CP

chicken breasts with shallots, capers, lemon butter, and white wine

Maple Salmon GF/CP

baked with a caramelized maple glaze

Broiled Scrod

panko herb crust with lemon butter sauce

Vegetarian Baked Eggplant Parmesan CP

panko crust with marinara, provolone,
and parmesan cheese over fettuccini

Schnitzel

pork tenderloin pounded, breaded, and sautéed until golden brown

Desserts

Carrot Cake * Sorbet * Bread Pudding * Cheesecake
Chocolate Ganache Cake * Lemon Mascarpone Cake * Chocolate Mousse Cake

**20% gratuity is added to large parties as well as its separated checks.
All reservations have another seating 1.5 to 2 hours after being seated.
Please understand that we do our best to seat you on time and your cooperation is appreciated.
CP-Child Portion / GF-Gluten Free**