

HAPPY MOTHER'S DAY

BEGINNINGS TO SHARE

OVEN ROASTED CRAB & ARTICHOKE DIP

Parmesan, sweet onion, toasted baguette 20.5

CRISPY CALAMARI

Artichoke hearts, mustard-garlic aioli, Bloody Mary
Cocktail sauce 19.25

SEARED TERIYAKI BEEF TIDBITS*

Sushi rice, pickled ginger, micro radish sprouts,
togarashi sesame seeds 19.5

COCONUT SHRIMP

Cajun marmalade, scallions, crispy noodles 15

CHILLED SHRIMP COCKTAIL

Bloody Mary cocktail sauce, lemon 20 gf

SAVORY BURATTA + PROSCIUTTO

Basil pesto, grilled sourdough toast, heirloom tomatoes, fig
preserves, pickled vegetables, olive tapenade 20.8

3 COURSE ALL INCLUSIVE DINNER \$67

ALL ENTRÉE ITEMS BELOW INCLUDE A CHOICE OF SOUP OR SALAD AND DESSERT

BOWLS + GREENS

CHOICE OF ONE

NEW ENGLAND CLAM CHOWDER | CAESAR SALAD | LOBSTER BISQUE
LITTLE GEM WEDGE GF | GOLDEN FIELDS GF | HOUSE SALAD GF

MAINS

CHOICE OF ONE

SLOW ROASTED HERB CRUST PRIME RIB 12 OZ.

12oz cut, slow roasted to perfection and served with Yukon Gold mashed potatoes, au jus, spicy horseradish

LEMON MYRTLE ORA KING SALMON*

Artichoke pancetta potato hash, minted basil pea gf

ASIAGO CRUSTED WALLEYE*

Yukon Gold mashed potatoes, seasonal vegetables, beurre blanc,
capers

PORK CHOP WITH APRICOT CHUTNEY*

Herb brined, fingerling potatoes, market fresh vegetables gf

SEAFOOD TRIO*

Scallops, shrimp, salmon, Yukon Gold mashed potatoes,
market fresh vegetables, beurre blanc, capers gf

SURF & TURF*

7 oz. filet mignon, grilled shrimp, Yukon gold mashed potatoes,
asparagus, beurre blanc gf

CRAB & SHRIMP FETTUCCHINE

Garlic cream, white wine, clam broth, tomato,
spinach, Parmesan

SEARED HALIBUT + ARTICHOKE TAPENADE*

Cauliflower puree, beurre blanc gf

OVEN-ROASTED CHICKEN DIJON

Parmesan & panko crust, Yukon Gold mashed potatoes, wilted
spinach

WEST AUSTRALIAN LOBSTER TAIL

7oz., fingerling potatoes, asparagus, clarified butter gf

OFF THE HOOK*

Choice of Walleye, Alaskan Halibut, Faroe Island Salmon
Simply grilled with olive oil | baked | sautéed | blackened
Served with market vegetables, Yukon Gold mashed potatoes

ADD ROASTED MUSHROOMS \$8.5 | ADD WHITE CHEDDAR MAC & CHEESE \$10.3
ADD ASPARAGUS & BÉARNAISE \$12

SWEETS

CHOICE OF ONE

CHEESECAKE | CRÈME BRULÉE GF | KEY LIME PIE | FLOURLESS CHOCOLATE TORTE

gf - GLUTEN SENSITIVE

A Suggested Gratuity of 18% is customary. The amount of gratuity is always discretionary. *NOTICE: Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.