

# HAPPY MOTHER'S DAY

## BEGINNINGS TO SHARE

### OVEN ROASTED CRAB & ARTICHOKE DIP

Parmesan, sweet onion, toasted baguette 20.9

### CRISPY CALAMARI

Artichoke hearts, mustard-garlic aioli, Bloody Mary  
Cocktail sauce 19.5

### SAVORY BURATTA + PROSCUITTO

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

### COCONUT SHRIMP

Cajun marmalade, scallions, crispy noodles 15

### SEARED TERIYAKI BEEF TIDBITS\*

Sushi rice, pickled ginger, micro radish sprouts,  
togarashi sesame seeds 19.8

### CHILLED SHRIMP COCKTAIL

Bloody Mary cocktail sauce, lemon 20.5 gf

## 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

### CHAR-GRILLED FILET MIGNON\*

Steakhouse butter, grilled asparagus, Yukon Gold mashed  
potatoes gf

### SEARED HALIBUT + ARTICHOKE TAPENADE\*

Cauliflower puree, beurre blanc gf

### CRAB & SHRIMP FETTUCCHINE

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

### OVEN-ROASTED CHICKEN DIJON

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

### SURF & TURF LINGUINI\*

Grilled shrimp and beef tenderloin, tossed with grape  
tomatoes, mushrooms, spinach and Thai cilantro ginger sauce

### WEST AUSTRALIAN LOBSTER TAIL

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

### OFF THE HOOK\*

Choice of Walleye, Faroe Island Salmon, Alaskan Halibut  
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.