



# 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 18.7

**SPICY SEARED TERIYAKI BEEF TIDBITS\***

Sushi rice, spicy dried pineapple, micro radish sprouts,  
togarashi sesame seeds 19.5

**COCONUT SHRIMP**

Cajun marmalade, scallions, crispy noodles 15.5

**YELLOWFIN TUNA CRUDO\***

Yuzu vinaigrette, daikon radish salad, ponzu aioli 17.5

**SAVORY BURATTA + PROSCIUTTO**

Basil pesto, grilled sourdough toast, heirloom tomatoes, fig  
preserves, pickled vegetables, olive tapenade 20.5

### 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 | LOBSTER BISQUE | CAESAR SALAD  
LITTLE GEM WEDGE GF | GOLDEN FIELDS 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

**CRAB & SHRIMP FETTUCINE**

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

**SEAFOOD TRIO\***

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

**PORK CHOP WITH APRICOT CHUTNEY\***

Herb brined, fingerling potatoes, market fresh vegetables gf

**OVEN-ROASTED CHICKEN DIJON**

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

**SEARED HALIBUT + ARTICHOKE TAPENADE\***

Cauliflower puree, beurre blanc gf

**LEMON MYRTLE ORA KING SALMON\***

Artichoke pancetta potato hash, minted basil pea gf

**SESAME SEARED AHI**

Sushi rice, sesame radish slaw, shishito peppers, sesame dressing,  
togarashi

**SURF & TURF\***

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

**WEST AUSTRALIAN LOBSTER TAIL**

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

**OFF THE HOOK\***

Choice of Ahi, Alaskan Halibut, Ora King 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

gf Prepared gluten-free, but we are not a gluten-free kitchen and do not have separate cooking equipment to prepare 100% gluten-free items. veg vegetarian. May contain eggs and/or dairy. Please ask your server for details. A Suggested Gratuity of 18% is customary. The amount of gratuity is always discretionary. \*NOTICE: Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness. Prices subject to change.