



HAPPY MOTHER'S DAY

BEGINNINGS TO SHARE

OVEN ROASTED CRAB & ARTICHOKE DIP
Parmesan, sweet onion, toasted baguette 20.6

YELLOWFIN TUNA CRUDO*
Yuzu vinaigrette, daikon radish salad, ponzu aioli 18

SAVORY BURATTA + PROSCUITTO
Basil pesto, grilled sourdough toast, heirloom tomatoes, fig preserves, pickled vegetables, olive tapenade 20.7

SPICY SEARED TERIYAKI BEEF TIDBITS*
Sushi rice, spicy dried pineapple, micro radish sprouts, togarashi sesame seeds 19.2

CRISPY CALAMARI
Artichoke hearts, mustard-garlic aioli, Bloody Mary Cocktail sauce 19.2

COCONUT SHRIMP
Cajun marmalade, scallions, crispy noodles 15.5

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

LEMON MYRTLE ORA KING SALMON*
Artichoke pancetta potato hash, minted basil pea gf

CRAB & SHRIMP FETTUCCHINE
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

CIOPPINO
Dungeness crab, shrimp, clams, mussels, scallops, fish, calamari, tomato-garlic broth

FIERY AHI TUNA*
Furikake rice, bok choy, wasabi cream, ginger soy butter

SURF & TURF*
7 oz. filet mignon, grilled shrimp, Yukon gold mashed potatoes, asparagus, beurre blanc 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 \$9 | ADD WHITE CHEDDAR MAC & CHEESE \$11
ADD ASPARAGUS & BÉARNAISE \$13

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. *NOTICE: Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness. For convenience, a Suggested Gratuity of 18% will show on guest checks for banquet events and parties of 8 or more. The amount of gratuity is always discretionary. Feel free to increase or decrease the suggested gratuity amount based on your dining experience.