

HUNTSVILLE

300 FRANKLIN STREET SE

ALABAMA

BILL OF FARE

CHEF JAMES BOYCE

C O M M E R C E
K I T C H E N

Mother's Day Dinner

Signature Cocktails

PEAR NECESSITIES

*wheatley's vodka, spiced pear nectar,
fresh lemon, prosecco float*

\$12.00

FLYING COACH

*bombay sapphire, fresh lime
creme de violette, cointreau*

\$14.00

TUSCAN MANHATTAN

*old forester 86-proof,
solerno blood orange liquor,
villa massa italian sweet vermouth*

\$12.00

GOLDEN HOUR

*brugal 1888 double barrel rum,
rosemary-honey syrup, fresh lemon,
angostura bitters*

\$14.00

SIDEWINDER

*sazerac rye, spiced maple simple syrup,
fresh lime, egg white*

\$12.00

OAXACAN OLD FASHIONED

*hornitos reposado, orange agave syrup,
smoked cinnamon & orange bitters*

\$13.00

Wine by the Glass

PROSECCO Maschio, Italy \$12

PINOT GRIGIO Caposaldo, Italy \$10

SAUVIGNON BLANC Rapaura Springs Rsv, NZ \$14

CHARDONNAY Harken, California \$11

PINOT NOIR J. Lohr "Falcon's Perch,
Monterey, California \$12

PINOT NOIR Argyle, Willamette Valley, OR \$16

MALBEC Gougenheim Reserve, Argentina \$11

COTES DU RHONE

Chateau St. Cosme, Rhone Valley, France \$14

CABERNET SAUVIGNON

Robert Hall, Paso Robles, CA \$12

BORDEAUX BLEND

Chateau Haut Colombier, Bordeaux, France
\$13

STARTER

LOBSTER BISQUE

dry sherry cream

FRIED GREEN TOMATO & PIMENTO CHEESE STACK

remoulade and house hot sauce

SOUTHERN RICOTTA TOAST

crispy bacon, hot honey, candied pecans

BABY GEM CAESAR

parmesan, garlic croutons, lemon caesar dressing

ENTRÉE

PAN SEARED ATLANTIC SALMON

new potatoes, citrus, avocado salad, champagne beurre blanc

CRISPY CHICKEN ALLA VODKA

linguini, spring peas, bacon lardons

GULF SHRIMP & STONE GROUND GRITS

conecuh sausage, crispy bacon, bell pepper, onion, parmesan cream sauce

**PRIME BEEF MEDALLIONS
& CRISPY JUMBO SHRIMP**

whipped potatoes, buttered green beans, cabernet demi-glace

HERB CRUSTED 12OZ PRIME RIB

bacon mac 'n cheese, green beans, au jus, horseradish cream sauce

DESSERT

STRAWBERRY SHORTCAKE

grand marnier berries, whipped cream

BANANA'S FOSTER BREAD PUDDING

bourbon caramel

DARK CHOCOLATE TORTE

macerated berries, chocolate sauce

\$65 PER PERSON (EXCLUDING BEVERAGE, TAX AND TIP)