

PERKINS COVE KITCHEN

*Life's Too Short
for Boring Food!*



Mother's Day Lunch & Dinner Menu

Beginnings & Salads

Charcuter tea Cups | 17

variety of meats and cheeses served in tea cups

Beet Carpaccio | 17

thin sliced beets, watermelon radish, feta cheese, citrus vinaigrette, citrus zest, candied pecans, microgreens

Asparagus Stuffed Puff Pastry | 16

puffed pastry stuffed with asparagus, prosciutto, shredded cheese blend

Caesar Salad | 20

romaine lettuce, parmesan, house-made caesar dressing, focaccia croutons

Caprese Salad | 19

arugula, tomatoes, basil, fresh mozzarella, balsamic glaze

add to any salad:

grilled chicken +10

steak tips +12

grilled shrimp +12

Maine lobster +MKT

Plates

Carbonara | 26

linguine with fresh peas, applewood smoked bacon, parmesan cheese, double cream, fresh cracked pepper

Hanger Steak | 38

seared hanger steak with a whiskey garlic cream sauce, mashed potatoes, spring vegetable medley

Salmon Wellington | 39

puff pastry stuffed with salmon, creamed spinach, mozzarella, served with lemon beurre blanc sauce, grilled asparagus

Vegan Thai Peanut Curry | 27

warm yellow Thai curry, coconut milk, tofu, carrots, ginger served with white rice

Desserts

dessert options available per Executive Chef selection. Ask your server for today's offerings