

# MAFE

## STARTERS

### SHRIMP COCKTAIL

**Steamed and chilled shrimp served with cocktail sauce and garnished with lemon**

### VEGAN STUFFED SHRIMP

**King oyster mushrooms & Heart of Palm breaded and fried to golden perfection**

### BEEF MEAT BALLS

**Topped with house Marinara sauce and Parmesan**

## SALAD

### CAESAR

**This classic Caesar salad recipe features crisp romaine, crunchy croutons, and Parmesan cheese. A creamy, tangy homemade dressing.**



## MAIN COURSE

### BLACKEND SALMON & SHRIMP

**OVER GRITS IN A MIXED SEAFOOD GARLIC BUTTER SAUCE**

### PRIME RIB

**SERVED WITH MASH POTATO AND ASPARAGUS TOPPED WITH HOLLANDAISE SAUCE**

### STUFFED PORK CHOPS

**2 PORK CHOPS STUFFED WITH ITALIAN SAUSAGE WITH AN CRANBERRIES DRESSING. ASPARAGUS TOPPED WITH HOLLANDAISE SAUCE**

### BLACKENED BOURBON CHICKEN

**SERVED WITH MASH POTATO AND BROCCOLI**

### SEAFOOD MELODY

**CLAMS, SHRIMP, MUSSELS OVER GARLIC NOODLES IN A WHITE BUTTER GARLIC WINE SAUCE**

## DESSERTS

### BANANA PUDDING

### LEMON

### VEGAN CHOCOLATE CAKE

### CHOCOLATE & CARMEL CAKE