

Mother's Day

APPETIZERS

CREAM ASPARAGUS SOUP

CREAMY ASPARAGUS PUREE, TOUCH OF CITRUS & HERBS
-14-

PANZANELLA SALAD

ROASTED BREAD, HEIRLOOM CHERRY TOMATOES, RED ONION, CUCUMBERS, FRESH
MOZZARELLA PEARLS, SORREL, & BASIL RED WINE VINAIGRETTE
-16-

TRI COLOR SALAD

ENDIVE, RADICCHIO, LITTLE GEM, CANDIED PECANS, & LEMON VINAIGRETTE
-16-

TROPICAL CRAB STACK

JUMBO CRAB MEAT, AVOCADO, RED ONION, MANGO, PINEAPPLE, CUCUMBER,
SESAME GINGER VINAIGRETTE, & SPICY MAYO
-20-

LOBSTER THERMIDOR

7OZ LOBSTER TAIL, CORN, PEAS, MUSHROOMS,
BECHAMEL SAUCE, GRUYERE CHEESE, ROASTED POTATOES & LEMON
-24-

BURRATA & PEACH

MARINATED GRILLED PEACHES, BURRATA CHEESE, PROSCIUTTO, PISTACHIOS,
RED VEIN SORREL, BALSAMIC GLAZE, HOT HONEY, & HERB OIL
-18-

TROPICAL STEAMED CLAMS

MIDDLE NECK CLAMS, PINEAPPLE CUBES, FRESNO PEPPER,
SMOKED BACON, VODKA, CLAM JUICE, & CROSTINI
-22-

SHORT RIB CROQUETTES

BRAISED SHORT RIB, GRUYERE CHEESE, & BECHAMEL SAUCE
-18-

ENTREES

CHICKEN MAFALDINE PASTA

LIGHTLY BREAD CHICKEN BREAST, ZUCCHINIS, PEAS, LEMON CREAM SAUCE,
& GRATED PARMESAN CHEESE
-30-

LINGUINI & CLAMS

MIDDLE NECK CLAMS, CHOPPED CLAMS, WHITE WINE,
LEMON GARLIC BUTTER, RED PEPPER FLAKES, & PARSLEY
-32-

PAN SEARED MAHI MAHI

SWEET POTATO PUREE, GRILLED VEGETABLES, & PEACH SALSA
-38-

CRISPY DUCK LEG

PEA & CORN RISOTTO & PEACH GASTRIQUE
-40-

14OZ BONE IN PORK CHOP

SWEET POTATO PUREE, GRILLED ASPARAGUS, & PEACH GASTRIQUE
-38-

7OZ FILET MIGNON

MASHED POTATOES, ASPARAGUS, & DEMI-GLACE
-46-

12OZ SKIRT STEAK

RED MEXICAN RICE, GRILLED VEGETABLES MEDLEY, & GREMOLATA SAUCE
-42-

ADD ON

SCALLOPS	7OZ LOBSTER TAIL	SHRIMP
-14-	-20-	-14-