

Mother's Day 2019

APPETIZERS

Crab Bisque, Snapper or French Onion Soup \$9

Stuffed Mushrooms \$14

Button mushrooms stuffed with our signature crabmeat and topped with a creamy Parmesan mushroom sauce

Shrimp Cocktail (GF) \$14

A combination of spring mix, fresh basil, sweet bell peppers and shredded parmesan tossed in a lemon basil vinaigrette with 5 chilled shrimp. Served in an edible parmesan crisp bowl.

ENTRÉES

Served with salad and house dressing, choice of mashed potatoes or wild rice and vegetable of the day.

Filet (GF) \$39

8 oz. center cut Angus filet mignon topped with a red wine demi-glace sauce and side of sautéed mushrooms and/or sautéed onions optional. Add a crab cake \$9..

1855 Ribeye (GF) \$36

12 oz. 1855 brand Ribeye grilled to your liking and topped with a garlic butter compound. Add a crab cake \$9.

Kobe Sirloin Steak (GF) \$32

Grilled 8 oz. Kobe Top Sirloin steak dusted with cracked black pepper and sea salt and garnished with a garlic chive oil. Add a crab cake \$9.

Emily's Crab Cakes \$28

Two of our oven roasted jumbo lump crab cakes served with your choice of a whole grain mustard and scallion aioli or cocktail sauce

Chicken Cordon Bleu \$24

10 oz. chicken breast coated in bread crumbs and stuffed with ham and Swiss cheese. Fried until golden brown, finished with a Hollandaise sauce.

Grouper (GF) \$24

Fresh fillet of grouper pan seared until golden brown then topped with a cucumber salad and citrus vinaigrette drizzle.

Duroc Pork Chop (GF) \$26

10 oz. bone in Duroc Pork Chop grilled and topped with red wine demi and frizzled onions. Add a crab cake \$9.

Salmon (AGF) \$22

Salmon coated with brown sugar cinnamon pan seared and finished in the oven then topped with a bourbon glaze reduction (GF) or topped with a Parmesan crust, oven roasted and served with a lemon caper butter sauce.

Wild Mushroom Ravioli \$21

Wild mushroom ravioli with sautéed asparagus and mushrooms tossed in basil oil

20% gratuity may be added to parties of 8 or more.