

Mother's Day 2021

APPETIZERS

Lobster Bisque \$9 French Onion \$9 Snapper Soup \$9

Spinach & Artichoke Dip (GF) \$12

Creamy spinach and artichoke dip baked and topped with Parmesan cheese and served with cauliflower flatbread.

Baked Bruschetta (AGF) \$10

Four crostini topped with bruschetta tomatoes and Parmesan cheese, baked till crisp and drizzled with a balsamic glaze. Sub toasted cauliflower flat bread for GF option.

ENTRÉES

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

Filet (GF) \$42

8 oz. center cut Angus filet mignon topped with a red wine demi-glaze sauce.

Add a crab cake \$9.

Grilled Ribeye* (GF) \$38

12 oz. Ribeye grilled to your liking and topped with choice of sautéed mushrooms or sautéed onions. Add a crab cake \$9.

Kobe Sirloin Steak (GF) \$34

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.

NY Strip Steak (AGF) \$38

12 oz. center cut NY Strip Steak grilled to your liking and topped with Gorgonzola bacon cream sauce and a balsamic drizzle. Add a crab cake \$9.

Rack of Lamb (GF) \$39

14-16 oz. Rack of Lamb cooked to your liking and topped with a rosemary infused demi-glaze.

Walnut Chicken \$24

8-10 oz. chicken breast with walnut and panko coating pan fried until golden brown and topped with a honey mustard glaze.

Emily's Crab Cakes \$32

Two of our oven roasted jumbo lump crab cakes served choice of tartar sauce or cocktail sauce.

Grouper (GF) \$24

Fresh fillet of grouper pan seared until golden brown and topped with a cucumber salad and soy mustard sauce drizzle

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.

Scallops and Risotto (GF) \$32

Pan seared scallops and served over four cheese, bacon & asparagus risotto topped with asparagus spears.

Wild Mushroom Ravioli \$22

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