

# 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.*