

Mother's Day 2022

APPETIZERS

Tomato Bisque ~ French Onion Soup \$9

Baked Brie \$12

Baked Brie served with a blueberry compote, topped with candied walnuts and served with crackers or toasted cauliflower points.

Shrimp Cocktail \$15

Four jumbo shrimp, served with cocktail sauce.

ENTRÉES

Served with salad and house dressing, roll, starch and vegetable du jour.

Add a crab cake to any entrée \$11

Filet (GF) \$42

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

Grilled Ribeye* (GF) \$38

12 oz. Prime Ribeye grilled to your liking and topped with house made compound butter.

NY Strip Steak (AGF) \$38

12 oz. center cut Prime NY Strip Steak grilled to your liking and topped with Gorgonzola bacon cream sauce and a balsamic drizzle.

Chicken Cordon Bleu (GF) \$26

Chicken breast stuffed ham and Swiss cheese, hand breaded and baked, finished with a Dijon cream sauce.

Emily's Crab Cakes \$38

Two oven roasted house recipe jumbo lump crab cakes served with our signature tartar sauce and lemon wedge.

Ahi Tuna (GF) \$27

Lemon pepper dusted Ahi Tuna pan seared with a caper Chardonnay cream sauce.

Salmon (AGF) \$25

Parmesan crusted Norwegian Salmon, oven roasted and served with a lemon caper butter sauce.

Scallops and Risotto (GF) \$36

Pan seared Diver scallops served over a mushroom, asparagus and gouda cheese risotto topped with asparagus spears, finished with a chive oil vinaigrette.

Wild Mushroom Ravioli \$22

Wild mushroom ravioli with sautéed asparagus and mushrooms tossed in a chive vinaigrette, topped with freshly grated Parmesan cheese and balsamic reduction.