



Mother's Day Sunday Menu

SUNDAY, MAY 8TH 2022

appetizers

PRIME RIB BITES

Sliced prime rib, asparagus, prosciutto, mozzarella, cabernet reduction 20

SHRIMP COCKTAIL

Jumbo chilled shrimp served with cocktail sauce 16

TRAY OF FINE CHEESES & CURED MEATS

An assortment of fine imported cheeses and cured meats 28

MOTHER'S DAY PLATTER

Baked clams, fried calamari, stuffed mushrooms, fresh mozzarella & tomatoes 28

BURRATA

Fresh mozzarella, with a creamy interior, cherry tomatoes, baby arugula, muffuletta mix 16

BAKED CLAMS

Chopped clams stuffing, topped with a light garlic butter 17

TUNA TARTAR

Chopped sushi-grade tuna in a spicy mayonnaise with seaweed salad 16

MARYLAND CRAB CAKES

Lump crab meat, fresh herbs & seasoning. Topped with a fresh mango salsa 20

GRILLED ARTICHOKE

Olive oil & lemon drizzled, topped with garlic parmesan breadcrumbs, side of tahini dipping sauce 16

COCONUT SHRIMP

Drizzled with a sesame ginger dressing 18

soups/salads

SEAFOOD BISQUE 12

SOUTHWESTERN CHICKEN 12

CAESAR SALAD 12

MANDARIN ORANGE SALAD 12

entrées

ROASTED SEMI-BONELESS DUCK

Crispy ½ duck with an apple pecan stuffing, topped with a raspberry fig reduction, served with a side of sweet potato fries 42

ROASTED BONELESS PRIME RIB*

Herb encrusted, slow roasted, succulent prime rib cooked to your preference. Served with au jus, garlic mashed potatoes & a side of creamy horseradish sauce 47

FILET MIGNON*

Grilled tender filet mignon, cooked to your liking, topped with a cabernet reduction, served with garlic mashed potatoes & steamed vegetables 47

VEAL CHOP FLORENTINE

Topped with prosciutto and melted mozzarella, spinach, mashed potatoes, madeira wine sauce 55

PORK OSSO BUCCO

Italian style, fall off the bone pork shank, braised in tomato red wine with vegetables & fresh herbs served with orecchiette pasta 42

SHORT RIB RISOTTO

Slow cooked tender boneless, on a bed of mushroom risotto, with porcini sauce 42

POTATO ENCRUSTED CHILEAN SEA BASS

Crab corn sauce, served with a steamed spinach 40

JEWELS OF THE SEA

Lobster tail, sea scallops, jumbo shrimp, mussels, with spinach & roasted red peppers, sautéed in white wine sauce over linguini pasta 46

BROILED SEAFOOD PLATTER

Jumbo shrimp, sea scallops, stuffed flounder, lobster tail, & overstuffed baked clams, served with a light white wine butter sauce and a side of rice 46

COUNTRY FRENCH CHICKEN

Boneless chicken breast, assorted mushrooms, sundried tomatoes, and spinach, in a white wine tarragon sauce, served with mashed potatoes 36

CAMPANELLA ALA VODKA WITH CHICKEN

Campanella pasta tossed in our homemade signature ala vodka sauce with chicken 35

*Consuming raw or undercooked meats, fish, shellfish, or fish eggs may increase your risk of food borne illness, especially if you have certain medical condition