

Happy Mother's Day

Course One

Chicken Fingers Coconut Shrimp
New England Clam Chowder

Course Two

Award Winning Farmer's Market Salad Bar

Course Three

Three-Course Dinner includes a starter, our Unlimited Farmer's Market Salad Bar and your choice of entree.

FILET MIGNON*

Our signature, juicy and flavorful hand-cut filet mignon. Served with frizzled onions and your choice of one side.
7 oz. \$29.99 | 9 oz. \$33.99

14 OZ GRILLED RIBEYE*

Hand-cut 14 oz. grass-fed premium Black Angus ribeye grilled to order and finished with herb shallot butter. Served with frizzled onions and your choice of one side. \$32.99

PRIME RIB*

We slowly roast the highest quality USDA Choice boneless prime rib daily with our special dry rub. Served with your choice of one side.
Duchess Cut \$25.99 Queen Cut \$27.99

PARMESAN CRUSTED CHICKEN

Boneless chicken breasts pan-crusted with Parmesan cheese and oregano and topped with lemon butter sauce and tomato bruschetta. Served over seasoned rice with garlic green beans. \$22.99

CLASSIC DILL SALMON

Lightly seasoned broiled salmon topped with dill butter. Served with your choice of one side and garlic green beans. \$24.99

STEAK & SHRIMP SKEWERS

Grilled steak and shrimp skewers served on a bed of seasoned rice with frizzled onions. \$25.99

PORK PORTERHOUSE*

Smoky BBQ spiced pork porterhouse chop served with southern BBQ sliced potatoes and baked beans. \$24.99

STUFFED FLOUNDER

Crab stuffed flounder baked in a creamy Parmesan sauce with a crisp Parmesan crust. Served with your choice of one side. \$23.99

SURF & TURF*

Our hand-cut 8 oz. Prime Black Angus grass-fed ribeye paired with garlic shrimp scampi and your choice of one side. \$31.99

ROASTED HALF CHICKEN

A hormone free and antibiotic free half chicken roasted with garlic and herbs. Served with garlic mashed potatoes and our baby bean blend. \$23.99

LAMB T-BONES*

Lamb T-bone chops topped with roasted garlic aioli and a Parmesan crust. Served with roasted lemon potato wedges and steamed broccoli. \$28.99

Treat Mom to a glass of Sangria

White Sangria

Made with fresh fruit, Beso del Sol White Sangria and Three Olives Mango Vodka.

Glass \$5 | Pitcher \$16

Red Sangria

Made with fresh fruit, Beso del Sol Red Sangria and Three Olives Cherry Vodka.

Glass \$5 | Pitcher \$16

Desserts

Over the Rainbow

Finish your meal with the happiest dessert on Earth! Stacked tall in five brightly colored layers of cake and topped in smooth vanilla icing. Nothing can go wrong with this sugary delight! \$6.99

Carrot Cake

Enjoy this traditional dessert full of shredded carrots, plump juicy raisins, crushed walnuts, hints of warm spices throughout and layered in our signature sweet cream cheese icing. \$5.99

NY Style Cheesecake

Enjoy a rich, smooth slice of cheesecake nestled on top of graham cracker crumbs and served with whipped cream and a strawberry on the side. \$6.49

Key Lime Pie

Our key lime pie has the perfect balance of sweet and tangy flavors throughout with a crushed graham cracker crust. \$6.49



*All items in this category or items marked with an asterisk may be cooked to order. Consuming raw or under-cooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. If you have a food allergy, please speak to the manager, chef or your server.