



**MOTHER'S DAY**  
SUNDAY, MAY 9, 2010

**APPETIZERS**

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| <p><b>SHRIMP COCKTAIL - 9</b><br/>TANGY COCKTAIL SAUCE<br/>LEMON CRESCENT</p> <p><b>BUFFALO CALAMARI - 10</b><br/>CRISPY CALAMARI SMOTHERED IN<br/>BUFFALO SAUCE, TOPPED WITH<br/>CRUMBLLED BLEU CHEESE</p> <p><b>CRAB AND ARTICHOKE DIP - 9</b></p> | <p><b>SCALLOPS WRAPPED IN BACON - 9</b><br/>TANGY TROPICAL GLAZE</p> <p><b>TOMATOES &amp; MOZZARELLA - 9</b><br/>HOUSE-MADE FRESH<br/>MOZZARELLA, RIPE TOMATO<br/>SLICES, NEAPOLITAN BASIL,<br/>REDUCED BALSAMIC</p> <p><b>FRENCH ONION SOUP - 6</b></p> | <p><b>GARLIC BREAD TOWER - 6</b><br/>SERVED WARM WITH<br/>GORGONZOLA FONDUE</p> <p><b>SHRIMP SAUTEE - 9</b><br/>GARLICKY GULF SHRIMP WITH<br/>GORGONZOLA CREAM SAUCE</p> <p><b>CORN &amp; CRAB CHOWDER - 6</b></p> |
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**ENTRÉES**

SERVED WITH CHOICE OF HOUSE OR CAESAR SALAD

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| <p><b>PRIME RIB - 19 / 24</b><br/>14 OZ OR 20 OZ<br/>SLOW-ROASTED TO TENDER PERFECTION<br/>MASHED POTATOES AND VEGETABLE MEDLEY</p> <p><b>STEAMED LOBSTER - 24</b><br/>1-1/4 POUND FRESH MAINE LOBSTER, DRAWN<br/>BUTTER, LEMON CRESCENTS, VEGETABLE MEDLEY,<br/>CHOICE OF POTATO</p> <p><b>RACK OF LAMB - 21</b><br/>A FULL RACK OF MEATY NEW ZEALAND LAMB CHOPS,<br/>ROSEMARY PORT DEMI GLAZE<br/>MASHED POTATOES AND VEGETABLE MEDLEY</p> <p><b>14 OZ NEW YORK STRIP STEAK - 21</b><br/>USDA CHOICE NEW YORK STRIP STEAK GRILLED WITH<br/>A CRACKED PEPPERCORN BRANDY CREAM SAUCE,<br/>BAKED POTATO AND VEGETABLE MEDLEY</p> <p><b>PENNE ALA VODKA - 15</b><br/>IMPORTED PENNE PASTA TOSSED IN A<br/>TOMATO CREAM SAUCE LACED WITH<br/>RUSSIAN VODKA</p> <p><b>* CHICKEN ISABELLA - 18 *</b><br/>PANKO AND PARMESAN-ENCRUSTED TOMATO AND<br/>EGGPLANT SLICES, PROSCIUTTO, FRESH MOZZARELLA,<br/>AND A MADEIRA WINE MUSHROOM SAUCE CROWNING<br/>A TENDER SAUTÉED BONELESS BREAST OF CHICKEN<br/>WITH MASHED POTATOES AND STEAMED BROCCOLI.<br/><i>A HOUSE FAVORITE.</i></p> | <p><b>9 OZ FILET MIGNON - 27</b><br/>OUR MOST TENDER STEAK GRILLED TO<br/>PERFECTION AND SERVED WITH VEGETABLE<br/>MEDLEY AND CHOICE OF POTATO</p> <p><b>SURF &amp; TURF- 39</b><br/>9 OZ FILET MIGNON &amp; 6 OZ BRAZILIAN TAIL<br/>SERVED WITH VEGETABLE MEDLEY &amp;<br/>CHOICE OF POTATO</p> <p><b>CHICKEN FORESTIER - 17</b><br/>SAUTÉED BREAST OF CHICKEN WITH DICED VINE-<br/>RIPE TOMATOES IN A WILD MUSHROOM AND<br/>ROASTED SHALLOT SAUCE. SERVED WITH MASHED<br/>POTATOES AND VEGETABLE MEDLEY</p> <p><b>SIMPLY GRILLED SALMON - 17</b><br/>WITH A LEMON HERB VINAIGRETTE<br/>FRESHLY STEAMED BROCCOLI, BASMATI RICE</p> <p><b>SEAFOOD FRA DIAVLO - 19</b><br/>IMPORTED LINGUINI, SHRIMP, CALAMARI, SCALLOPS,<br/>LITTLENECKS, SLICED GARLIC, CRUSHED RED<br/>PEPPER, EVOO - FINISHED WITH FRA DIAVOLO</p> <p><b>PAN SEARED SCALLOPS - 19</b><br/>SEARED DRY SCALLOPS WITH WAKAME SEAWEED<br/>SALAD, BASMATI RICE, VEGETABLE MEDLEY AND A<br/>MANDARIN ORANGE, MIRIN AND<br/>FRESH BASIL REDUCTION<br/><i>A HOUSE FAVORITE.</i></p> |
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**DESSERTS**

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| <p><b>ALSATIAN CHEESECAKE - 9</b></p> <p><b>FRESH BERRY SHORTCAKE - 9</b></p> | <p><b>SERIOUS BANANA SPLIT - 9</b></p> <p><b>BANANAS FOSTER - 7</b></p> | <p><b>VANILLA BEAN CRÈME BRÛLÉE - 7</b></p> <p><b>TRIPLE CHOCOLATE CAKE SLAB - 9</b></p> |
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**RESERVATIONS ONLY CALL 845.486.9500**