



Mother's Day Menu

w/ Special Entertainment May 10, 2026

Fred Schuchert ~ Piano 10:30 – 1:30
Jim Holman ~ Piano 1:30 – 4:30 +

MOTHER'S DRINK SPECIALS

MIMOSA (with Fresh Squeezed OJ) – \$8

BLOODY MARY – \$10

PEACH BELLINI – \$8



THE BENEDICTS & BEYOND

(Until 2:00)

— EGGS BENEDICT — \$17

2 poached eggs, ham, home-made hollandaise, served w/ fresh asparagus

— LOBSTER BENEDICT — \$28

Lobster pieces, 2 poached eggs, home-made hollandaise,

— BRIOCHE FRENCH TOAST — \$18

2 slices of buttery brioche soaked in vanilla-cinnamon custard, griddled golden brown.
Topped with fresh berries, whipped mascarpone, and served with warm **Vermont maple syrup**.

— STEAK & SCRAMBLED EGGS — \$32

One half of a **7oz Filet Mignon** or one half of a **12oz NY Strip**, grilled to your preference.
Served sliced with three scrambled eggs & seasoned home fries

— 4 EGG OMELETS — \$16

- **WESTERN OMELET** Diced ham, bell peppers, onions, and sharp cheddar cheese
- **CHEESE OMELET** A rich blend of Aged Sharp Cheddar, Parmesan and Monterey Jack
- **VEGGIE OMELET** Sautéed spinach, mushrooms, vine-ripened tomatoes, and Sharp Cheddar cheese

SIDES \$6: - **APPLEWOOD BACON 3 STRIPS** -

- **BAKED HAM** -

THE MAIN EVENT

SOUP (cup 9, bowl 14)

Lobster Bisque – creamy lobster soup w/ sherry dressing

SALAD 9

Lettuce, tomato, onion, cucumber & house vinaigrette

~ **HEALTHY CHOICE SALAD** ~ 18

Romaine, cucumber, sliced tomato, mandarin orange, gorgonzola cheese crumbs, strawberries, candied pecans, topped w/ raspberry vinaigrette dressing,

~ **REFRESHING TROPICAL FRUIT SALAD** ~ 22

Fresh: Oranges, pineapple, white grapes, strawberries, apple, strawberries, blueberries, kiwifruit, & Cottage Cheese on a tomato slice

Appetizers

— **CRAB CAKE** — 22

One 5 oz. Jumbo Lump Crab Cake, served w/ a lemon aioli sauce & a wedge of lemon

— **PISTACHIO CRUSTED GOAT CHEESE** — 14

Encrusted w/ pistachios, drizzled w/ raw organic honey & raspberry melba sauce

Entrees

Served w/: Crusted Baguette w/ Virgin Olive oil & Balsamic Vinegar, Veggie of the Day (Brown Sugar Carrots)
Choice of Mashed Potatoes, Chef Bobby's Scalloped Potatoes, or Chef Anthony's Safron Rice

— FILET MIGNON — 57

Add a 7 - 8 oz Cold Water Lobster tail +\$29

7 oz. Certified Angus Filet Mignon, Aged & hand-cut from the center of the Tenderloin, topped w/ garlic herbed butter GF

— WAGYU EYE OF THE RIB EYE — 72

Add a 7 - 8 oz Cold Water Lobster tail +\$29

8+ ounces of meticulously aged, hand-carved excellence. We've selected the heart of the ribeye to provide the signature Wagyu marbling you crave without the heavy fat deposits. Expertly flame-grilled, oven-finished to your perfection and crowned with our signature house-seasoned garlic butter.

— SURF & SURF — 54

7 oz. Maine Lobster Tail w/ drawn butter & lemon wedge & 5 oz Crab Cake w/ lemon aioli

— MAINE ATLANTIC SALMON — 34

Main Atlantic Salmon (renowned for its icy cold waters) pan-seared & served on dill sauce, w/ lemon wedge GF

— BAKED HADDOCK — 32

Baked Haddock w/ lemon butter & breadcrumbs

— SHRIMP & CRAB STUFFED GROUPER — 46

Shrimp & Crab stuffed Grouper fillets, baked & served w/ a Jumbo Lump Crab sauce

— APPLE BOURBON GLAZED PORK CHOP — 37

Chef's Fresh Apple Fusion (caramelized Granny Apples reduced w/ Bourbon); Topped w/ a Bourbon glaze, Sautéed & finished in the oven

— HONEY GLAZED HAM — 30

Glazed w/ honey and oven-baked

— ½ CRISPY ROASTED NY DUCKLING — 54

Duck (13 – 13.5 oz.), oven-roasted for a tender inside; finished w/ a pickled Cherry sauce

— CHICKEN FLORENTINE — 34

Boneless skinless Chicken thigh w/ spinach ricotta stuffing w/ a mushroom sauce

— LEG OF LAMB — 45

Roasted leg of Lamb served w/ a rich pan sauce from dripping that has red wine, garlic & fresh mint

— RICOTTA & SPINACH LASAGNA — 25

Piled high, layers of ricotta, spinach, parmesan, mozzarella, garlic, basil & house-made marinara sauce

Desserts \$13

Our Desserts are home-made w/ love, attention & the finest ingredients

HOMEMADE CARROT CAKE w/ CREAM CHEESE FROSTING GF

STRAWBERRY PIE

ALA MODE OPTION: VANILLA ICE CREAM +\$4/SCOOP

ALMOND CHOCOLATE TORTE GF

NY CHEESECAKE

CREME BRULEE

