

Mother's Day

Main Courses

All main courses are accompanied by the vegetable of the evening, your choice of potato or rice and a dinner roll.

STEAK & KING CRAB  \$52

A spin on the classic surf & turf! A 7 oz. New York grilled to your liking, topped with sautéed mushrooms and served side by side with a 1/2 pound of King Crab and hot drawn butter.

SHRIMP & LOBSTER THERMIDOR \$23⁵⁰

Tiger Shrimp and Lobster sautéed with red and green peppers, celery and white onion, tossed with Alfredo and demi-glace and smothered with melted Mozzarella.

CHICKEN PORTOBELLO  \$20⁵⁰

Marinated Chicken Breast, grilled and topped with roasted yellow peppers, red onions, Portobello Mushrooms, Dijon mustard sauce and Havarti cheese.

SURF & TURF CHICKEN  \$37

Grilled marinated Chicken and 6 oz. Lobster tail. Served with hot drawn butter.

MAPLE & PUMPKIN SEED ENCRUSTED SALMON   \$26

A 6 oz. Salmon fillet, seasoned and drizzled with Canadian Maple syrup, crushed pumpkin seeds, and a chili oil, then oven baked to perfection.

Add-ons

BÉARNAISE SAUCE \$3
(Hollandaise sauce with Tarragon)

1/2 LB KING CRAB  \$20

6 oz. LOBSTER TAIL  \$20

MUSHROOM BUTTONS  \$5
(Sautéed mushrooms with garlic)

PAN-FRIED SHRIMP  \$8⁵⁰
(6 Shrimp sautéed with garlic, lemon juice and white wine)

The Sweet Ending

TURTLE CHEESECAKE   \$7⁵⁰
Pecans, creamy caramel, and rich chocolate, all wrapped up in a decadent cheesecake!

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Appetizers

ESCARGOT



\$13

Six large Snails sautéed with garlic, butter and lemon juice, then stuffed into fresh mushroom caps. We top ours with a creamy Alfredo sauce and Parmesan cheese. Try them, you'll love them! Served with a slice of garlic toast.

COCONUT SHRIMP

\$10⁹⁵

Six coconut breaded shrimp deep fried to a perfect golden brown. Served with cocktail sauce and garnished with a lemon wedge.

SPRING ROLLS (6)

\$12⁹⁵

In house made with a blend of ground veal and ground pork, tossed with a medley of herbs and spices. Served with a sweet & spicy dipping sauce.

Starter Salad

THREE LEAF RED & GREEN SALAD



\$9⁵⁰

Mixed greens tossed with crisp apples, dried cranberries and Feta cheese. Drizzled with a creamy yogurt based raspberry dressing. Perfect!

Add Chicken for \$5

Pleasing Pasta

SEAFOOD FETTUCCINE AL FORNO

\$24

Sautéed Shrimp, tender Lobster, Pollock, fresh mushrooms and onions, tossed with a creamy Hollandaise sauce and tender Fettuccine noodles. Smothered with a generous helping of Mozzarella cheese and baked to perfection. Served with garlic toast.

1/2 Order \$17⁵⁰

Steak & Lobster

\$40

Our
Feature

The Classic Combo!
A 7 oz. New York grilled to your liking and served with sautéed mushrooms, alongside a 6 oz. Bohemian Lobster tail. Served with hot drawn butter, vegetable of the evening, choice of side and a dinner roll.



Gluten Free when served without garlic toast



Spicy



Contains Peanuts

Chef's Note:

All ingredients are not listed. If you have any allergy or diet concerns, please speak with your server. Thank you.