



Mother's Day
Sunday Dinner May 5th 2019
3.00 – 8.30 pm

Appetizers & Salads

Bistro Salad: Baby Mixed Leaves, With Red Onion, Cucumber, Cherry Tomatoes,
 Black Olives in a Wonton Basket

Caesar Salad: Hearts of Romaine, Tossed in a Caesar Dressing.
 With Herb Croutons, Anchovies & Parmesan Shavings

Iceberg Salad: With Blue Cheese Dressing, Red Onion, Scallions
 Blue Cheese Crumble & Maple Bacon Lardoons.

Shrimp Cocktail: 4 Jumbo Shrimp on a bed of Romaine, (Add \$5)
 With a Zesty Cocktail Sauce, In a Wonton Pastry Basket.

Soup of the Day:

Smoked Salmon: With Potato Salad & Irish Mustard. (Add \$3)

Lump Crab Cocktail: Served with a Marie Rose Sauce, (Add \$5)
 On a bed of Mixed Greens, in a Wonton Pastry Basket.

Entrees

Rack of Lamb: Cooked to Temperature, with Haricot Vert, (Add \$10)

Roast Prime Rib: Cooked Medium Rare or more, with Potato Purée, (Add \$5)
 Steamed Vegetables, and a Rosemary Jus.

Kerry Lamb Pie: Braised Leg of Lamb, with Roast Root Vegetables,
 In a Rosemary & Juniper Berry Jus, with a Pastry Bonnet

Chicken Bistro: Baked Breast of Murrays Free Range Chicken with
 Sausage, Apricot and Mozzarella Stuffing, Served with Braised Red
 Cabbage, Potato Puree and a Mustard Sauce.

Filet Mignon 8-9 oz: Prime Filet Mignon cooked to Temperature, (Add \$10)
 With Twice Baked Potato And a Béarnaise Sauce.

Dover Sole: Pan Seared Sole on the bone, then filleted, with Asparagus Tips, (Add \$20)
 Almond Potato Cake and a Light lemon white wine butter sauce.

Yellowtail Snapper: Yellowtail Snapper with a sweet chili soy glaze on a bed of (Add \$5)
 Rice Pilaf, cooked and served in a Parchment Bag

Organic Salmon: Blackened Organic Salmon, with Rice Pilaf, Tropical Fruit
 Salsa, And a Coconut Rum Dressing

Fish & Chips: Fresh Wild Haddock in a light Tempura Batter
 With Tartar Sauce & Potato Fries

Calves Liver: Pan Seared to Medium Rare, Served with Peppered Bacon,
 Sautéed Onions, Bistro Potato Purée and a Veal Jus,

Roast Loin of Pork: Wrapped in Maple Bacon stuffed with Colcannon,
 Served with Carrot & Parsnip Purée, and a Pearl Onion Jus.

Lobster Ravioli: House made Lobster Ravioli, with Asparagus Tips, and (Add \$8)
 A Champagne Lobster sauce,

Chef's Dessert Selection:

Chocolate or Grand Marnier Soufflé Available (Add \$5)

From \$49.95 pp (No Sharing Please}
(Children's Menu Available, Under 12 Only Please)