

# **Mother's Day Dinner**

**May 14<sup>th</sup> 2023**

**3.00 – 8.30 pm**

## **Appetizers & Salads**

**Bistro Salad:** *Baby Mixed Leaves, With Red Onion, Cucumber, Cherry Tomatoes, Black Olives in a Wonton Basket, with a Light Honey Mustard Dressing*

**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, Cherry Tomatoes Blue Cheese Crumble & Maple Bacon*

**Shrimp Cocktail:** *4 Jumbo Shrimp on a bed of Romaine, (Add \$10)  
With a Zesty Cocktail Sauce, In a Wonton Pastry Basket.*

**Soup of the Day:** *Tomato & Crab Bisque*

**Crab Cake:** *With Mixed Greens & a Honey Mustard Dressing. (Add \$6)*

**Escargot:** *With a Garlic Butter (Add \$6)*

**Brie:** *Deep Fried with a Panko Crust, and a Berry Compote (Add \$5)*

## **Entrees**

**Swordfish:** *With Haricot Vert, and Sauce Vierge (No Carbs) (Add \$8)*

**Beef Wellington:** *Served with Potato Purée, Asparagus, and a Rosemary Jus. (Add \$20)*

**Rack of Lamb:** *Cooked to Temperature, with Potato Puree (Add \$20)  
Haricot Vert and a Rosemary Jus.*

**Baked Chicken Bistro:** *Breast of Murray's Free Range Chicken Stuffed with Irish Sausage, Apricot and Mozzarella, with Braised Red Cabbage Potato Puree and a Wholegrain Mustard Sauce.*

**Filet Mignon 8-9 oz:** *With Twice Baked Potato, Asparagus and a Béarnaise Sauce. (Add \$20)*

**Dover Sole:** *Pan Seared on the Bone then filleted, with Asparagus Tips, (Add \$25)  
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 \$8)  
Rice Pilaf, Stir-Fry Veg cooked and in a Parchment Bag*

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

**Fish & Chips:** *Wild Haddock in a light Tempura Batter with Tartar Sauce & French Fries.*

**Calves Liver:** *Thinly Cut Pan Seared Pink, Served with Peppered Bacon, Sautéed Onions, Bistro Potato Purée and a Veal Jus.*

**Pork Chop:** *Double Cut Pork Chop, cooked to Temperature, with Broccoli Florets, Twice Baked Potato & Rosemary Jus.*

**Lobster Ravioli:** *House made Lobster Ravioli, with Asparagus Tips, and a (Add \$10)  
Champagne Lobster Sauce.*

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## **Chef's Dessert Selection:**

**From \$59 pp (No Sharing Please!!)  
(Children's Menu Available, Under 12 only please)**