



*Mother's Day Lunch Prix- Fix:*  
*May 5<sup>th</sup> 2019*  
*12 Noon – 2.45 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 (Add \$5)  
 Bed of 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,

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

*Chocolate or Grand Marnier Soufflé Available Add \$5*

***From \$35.00 pp (No Sharing Please}*  
***(Children's Menu Available, Under 12 only please)*****