

Mother's Day Lunch

May 9th 2021

12.00 – 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 \$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

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

Roast Prime Rib: *Medium Rare with Potato Purée, Broccoli, and a Rosemary Jus. (Add \$8)*

Rack of Lamb: *Cooked to Temperature, with Au Gratin Potatoes (Add \$10)
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 \$10)*

Dover Sole: *Pan Seared 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 \$8)
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: *Wild Haddock in a light Tempura Batter with Tartar Sauce & French Fries*

Calves Liver: *Thinly Cut Pan Seared Pink, Served with Peppered Bacon, Sauteed 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 \$8)
Champagne Lobster Sauce,*

Chef's Dessert Selection:

**From \$45 pp (No Sharing Please)
(Children's Menu Available, Under 12 only please)**