



# Mother's Day Menu

3-Courses, \$42.00  
+tax & gratuity



## Starters:

### Avocado Toast

Cherry Tomatoes, Crumbled bacon, Everything Bagel Sprinkle (Add egg optional)

### Burrata Crostini

Creamy burrata, Sun dried tomato pesto, Capers

### Beet Salad

Red & yellow beets, Baby corn, Hearts of palm, Fried manchego cheese, Passionfruit vinaigrette

### Jumbo Lump Crab Cake

Served over roasted yellow peppers with cherry tomatoes, arugala, and a garlic horseradish aioli

### Seafood Bisque

Creamy broth, Assortment of fresh seafood, diced potatoes and aromatic vegetables

### Cheesy Grits

Creamy grits with sharp cheddar and spicy Andouille sausage (GF)

### Twisted Shrimp

Grilled shrimp stuffed with baby kale and manchego cheese, drizzled with chipotle honey (GF)

### Devil Balls

Our famous meatballs, Mild fra-diavolo sauce, Pecorino cheese

### Vegan Taco Salad

Black & Kidney beans, Pidgeon Peas, Sweet Corn, Cherry tomatoes, Avocado, Corn chips, Honey chipotle drizzle, Tortilla strips (GF)

## Main Courses:

### B.E.C Burger

Juicy beef blend burger, Crispy bacon, Fried egg, Sharp cheddar, SPK. Served with crispy tator tots

### Southwest Egg Bowl

Fried rice, black beans, cheddar, Roasted tomatoes, Peppers & onions, Over easy egg, Chipotle cream (GF)

### Pasta Primavera with Shrimp

Fusilli Calabrese pasta with fresh julienne vegetables and shrimp in a light garlic & oil

### Stuffed Chicken

Tender chicken breast stuffed with gruyere cheese and spinach, Finished with wild mushrooms and a Brandy demi glaze, Served over kale risotto (GF)

### Rice Bowl

Jasmine rice and an abundance of seasonal vegetables.

Add your choice of optional protein:

Shrimp, Steak or Chicken

Sauce Choices: Spicy Tropical or Coconut Cashew (V/GF)

### Chicken & Waffles

Cheesy waffles and crispy fried thigh meat, served with Maple butter and Spicy honey

### Skirt Steak Milanese

Marinated skirt steak, Grilled and topped with baby arugula, Gorgonzola, Cherry tomatoes, Balsamic glaze and candied pistachios (GF)

### Portobello Tower

Roasted seasonal vegetables & Creamy burrata cheese between two panko breaded portobello caps, Finished with sun dried tomato pesto

### Zuppa Di Pesce

Mussels, Clams, Calamari and Shrimp served in a light tomato saffron broth, served over a bed of fresh fettuccini

### Salmon

Salmon filet stuffed with roasted apples and creamy goat cheese, Finished with a citrus beurre blanc sauce, served over roasted seasonal vegetables (GF)

## Sweets

Raspberry Chocolate Chip Mini Cannoli's (2)

Pistachio Creme Brulee

Chocolate Mousse

Please notify your server if you or anyone in your party has food allergies  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

