



# HAPPY Mother's Day



CHOOSE ONE ITEM PER COURSE  
\$40 PER PERSON + TAX & TIP  
(SOME ENTREES HIGHER WHERE NOTED)  
BREAKFAST ITEMS SERVED UNTIL 3PM  
NO SUBSTITUTIONS ON HOLIDAYS

## APPETIZERS

- SHRIMP COCKTAIL:** 4 jumbo shrimp, cocktail sauce (GF)
- CRISPY BRUSSELS:** Brussels, honey & Sriracha drizzle, goat cheese, with or without bacon (can be prepared vegetarian or vegan)
- COCONUT SHRIMP:** 3 fried coconut shrimp with pineapple dipping sauce
- CAESAR SALAD:** Romaine, croutons, shaved parmesan, caesar dressing
- NEW ENGLAND CLAM CHOWDER (GF)**
- BURGUNDY MUSHROOM SOUP (V)**
- AHI TUNA APPETIZER:** Sushi grade Ahi tuna, cucumber salad, soy sauce, pickled ginger, Hoisin, wasabi
- FRUIT SKEWERS (GF, V)** Two fruit skewers with blueberry sauce
- CALAMARI** served with marinara
- BUFFALO CAULIFLOWER (V)** Battered buffalo-tossed cauliflower, blue cheese crumble, scallions blue cheese dressing

## ENTREES

- QUICHE** summer garden quiche, home fries (V)
- STUFFED FRENCH TOAST:** Apple & pear stuffed French toast, home fries (V)
- CRISPY CHICKEN SANDWICH:** Breaded and fried chicken breast topped with avocado-poblano slaw, lettuce, tomato, pickles, fries
- ANDOUILLE PASTA:** Cavatelli pasta, andouille pasta, mushrooms, cajun cream sauce (GF)
- GRILLED BEET SALAD:** Grilled golden beets, spring greens, sunflower seeds, goat cheese, pickled red beets, apple cider & sage vinaigrette (with or without grilled chicken breast) (GF, can be prepared vegetarian or vegan)
- SPINACH & ARTICHOKE QUESADILLA (V)** Spinach flour tortilla, artichokes, baby spinach, cheddar-jack & parmesan cheese with a side garden salad, sage vinaigrette
- FABLE MUSHROOM BOWL:** Fable mushrooms tossed in a sweet-chili glaze, sesame seeds, veggie stir fried brown rice, scallions (VEGAN)
- SAGE CHICKEN:** Sautéed chicken breast, mustard-maple sage sauce, caramelized fuji apples, goat cheese, succotash, roasted garlic-herb potatoes
- FISH AND CHIPS:** Beer-battered Atlantic cod, tartar sauce, coleslaw, fries
- CAPRESE PASTA:** Cavatelli pasta, herb-basil pesto, bruschetta tomato, fresh mozzarella pearls, fresh basil, toasted almonds, balsamic reduction (choice of plain, chicken or shrimp)
- PEPPER ENCRUSTED AHI TUNA:** Served rare with a Hoisin glaze, sesame seeds, veggie stir-fried rice
- SPINACH & ARTICHOKE ENCRUSTED SALMON (+10)** Salmon baked with a creamy spinach and artichoke topping, herb-basil pesto; succotash, brown rice

- STEAK AND EGGS (+8)** 10 oz NY Strip, cheesy scrambled eggs, home fries
- STEAK AND SHRIMP (+15)** 12 oz NY Strip, 4 grilled shrimp, herb-roasted potatoes, corn medley
- TRUFFLE MUSHROOM + LOBSTER RAVIOLI (+10):** Finished with mushroom, tomato, and white wine cream sauce

## DESSERT

- BOSTON CREAM PIE**
- TIRAMISU**
- FLOURLESS CHOCOLATE CAKE (GF)**
- CARAMEL APPLE SUNDAE:** vanilla ice cream, caramelized Fuji apples, caramel sauce, whipped cream (GF)
- CREME BRULE (GF)**
- WILD BLUEBERRY CRUBLE:** blueberry sauce with or without ice cream (VEGAN without ice cream)

## BLOODY MARY BAR ENDLESS BLOODY MARYS \$19.95

BUILD YOUR OWN  
BLOODY MARY  
OR BLOODY MARIA  
AT OUR  
BLOODY MARY BAR

- VODKA
- TEQUILA
- BLOODY MARY MIX
- HOT SAUCE
- CELERY
- ARTIHCOKES
- CAPRESE SKEWER
- PICKLE SPEARS
- CELERY
- ASPARAGUS
- OLIVES
- SHRIMP (2 PER DRINK)
- LEMON
- LIME



## kids MENU

### 12 AND UNDER

- Grilled Cheese & fries 7
- Mac & Cheese 9
- Buttered Noodles 6
- Chicken fingers & fries 8
- Fish & Chips 9
- Cheese Quesadilla 5
- Grilled Chicken Breast & fries 9
- Peanut Butter & Jelly, fries 7
- 2 Sliders, cheddar, fries 8