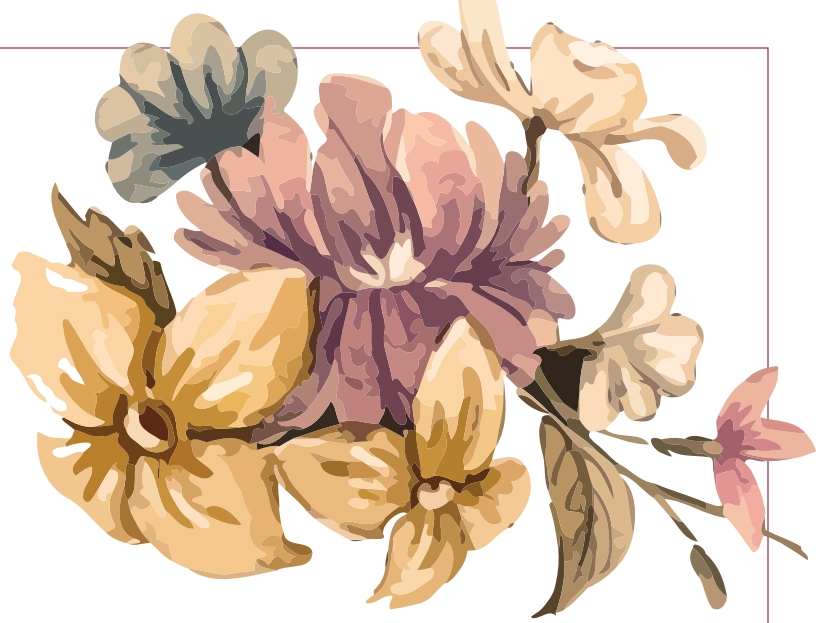


mothers day



DINNER MENU 2021 | 4:30 - 9:00

Appetizers

COWAN'S FORD CHEESY BREAD

garlic, four cheese spread, crispy baguettes \$6.50

SEARED TUNA

sesame crusted, marinated cucumbers, carrots, nori \$12.95

MOZZARELLA GRILLE

shaved prosciutto, wilted romaine, tomato concasse, balsamic glaze \$8.75

SHANGHAI SHRIMP

sweet and tangy glazed shrimp over shaved iceberg \$12.95

Soups & Salads

CAESAR

romaine, roasted tomato, herb croutons, shaved parmesan \$7.95

SIMPLE GREENS

field greens, cucumber, carrots, tomatoes, onions, croutons \$6.95

LOBSTER BISQUE

sherry, crème fraiche \$6.95

3 CHEESE ONION SOUP

rusk croustade, molten jack, mozzarella, provolone \$6.50

Entrees

Choice of side

BLACKENED MAHI

creole seasoning, pineapple salsa \$26.95

SALMON FELIX

Scottish salmon, butter poached shrimp, bernaïse, asparagus \$29.95

CENTER CUT FILET MIGNON

8 oz Certified Angus Beef aged 21 days \$32.95

Features

RAVIOLI FLORENTINE

spinach stuffed, roasted vegetables, rose sauce \$15.95

SHRIMP AND GRITS

stone ground grits, tasso gravy \$22.95

BRAISED SHORT RIB

Yukon Gold mashed potatoes, blue cheese, bacon, pinot reduction \$22.95

THE COLORADO

6 oz filet, 2 angry split lobster tails, hollandaise, mashed potatoes \$32.95

CHICKEN PARMESAN

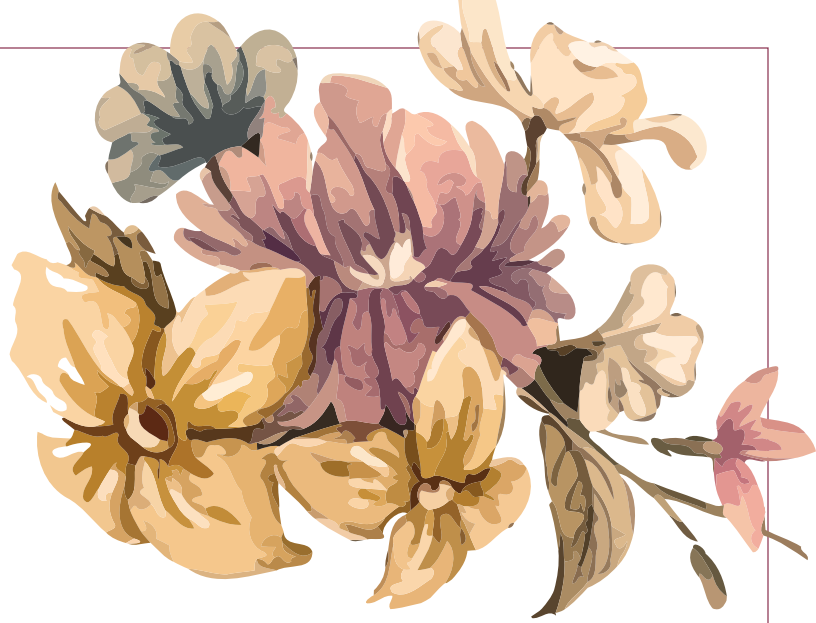
marinara, fresh mozzarella, basil leaves, fettucine \$18.95

Sides \$6.00

MASHED POTATOES, STONE GROUND GRITS, CREAMED SPINACH, MAC & CHEESE, LEMON-THYME RISOTTO, ROASTED VEGETABLES, JULIENNE VEGETABLE SAUTÉ



mothers day



BRUNCH MENU 2021 | 10:30 - 2:30

Appetizers

COWAN'S FORD CHEESY BREAD

garlic, four cheese spread, crispy baguettes \$6.50

SMOKED SALMON CROUSTADES

dill cream cheese, fried capers \$9.95

OYSTER ROCKEFELLER

fried oysters, creamed spinach, bacon, hollandaise \$11.95

SHANGHAI SHRIMP

sweet and tangy glazed shrimp over shaved iceberg \$12.95

Soups & Salads

CAESAR

romaine, roasted tomato, herb croutons, shaved parmesan \$7.95

SIMPLE GREENS

field greens, cucumber, carrots, tomatoes, onions, croutons \$6.95

LOBSTER BISQUE

sherry, crème fraiche \$6.95

3 CHEESE ONION SOUP

rusk croustade, molten jack, mozzarella, provolone \$6.50

Entrees

Choice of side

LATKES AND EGGS

scrambled eggs, crumbled bacon \$12.95

SALMON FELIX

Scottish salmon, butter poached shrimp, bernaise, asparagus \$29.95

CENTER CUT FILET MIGNON

8 oz Certified Angus Beef aged 21 days \$32.95

Features

RAVIOLI FLORENTINE

spinach stuffed, roasted vegetables, rose sauce \$15.95

SHRIMP AND GRITS

stone ground grits, tasso gravy \$22.95

SHORT RIB O'BRIEN

fried potatoes, onion, pepper, burgundy demi \$18.95

CHICKEN AND BISCUITS

butter milk fried, tasso gravy \$14.95

Sides \$6.00

MASHED POTATOES, STONE GROUND GRITS, CREAMED SPINACH, MAC & CHEESE, LEMON-THYME RISOTTO, ROASTED VEGETABLES, JULIENNE VEGETABLE SAUTE

