

MOTHER'S DAY

FIRSTS

LOBSTER BISQUE
topped with cognac creme fraiche 8.50~

SPRING PEA SOUP
fresh mint and crispy shiitake garnish 7~

SMOKED SALMON WRAPPED ASPARAGUS SPEARS
drizzled with citrus vinaigrette, herbed creme fraiche 10~

GRILLED LOLLIPOP LAMB CHOPS
olive tapanade, sweet red pepper coulis 10~

EAST COAST OYSTERS ON THE HALF SHELL
champagne mignonette, bourbon cocktail sauce 14~

SKILLET SEARED CRAB CAKES
fennel slaw, crispy yucca chips, ancho chili aioli 14~

BEEF TENDERLOIN CARPACCIO
herb crusted filet mignon, horseradish cream, citrus vinaigrette arugula garnish 10~

ANGEL HAIR NEST WITH OVEN ROASTED CHERRY TOMATOES
fresh basil, extra virgin olive oil, garlic, grana padano shavings 9~

GRILLED CHICKEN SATAY
marinated in Thai sweet chili sauce, served with peanut sauce 8~

SALADS

SPRING FIELD GREENS
herb vinaigrette 7~

BOSTON BIBB SALAD WITH FRENCH BRIE
sliced granny smith apples, toasted walnuts, brie, walnut vinaigrette 9~

CAESAR SALAD
house made dressing, grana padano shavings 8~

MAINS

GRILLED FILET MIGNON
served on caramelized onion tart, grilled asparagus, black truffle and wild mushroom demi glace 32~

SESAME SOY MARINATED YELLOWFIN TUNA
sushi grade tuna, served rare with sauteed baby bok choy, wasabi infused potatoes, garlic ginger glaze 28~

GRILLED RACK OF LAMB
rosemary and roasted pepper cous cous, sugar snap peas, mint demi glace 30~

CHICKEN BREAST STUFFED WITH HERBED GOAT CHEESE AND PROSCIUTTO
buttery whipped potatoes, sauteed spinach, roasted sweet red pepper sauce 23~

PACIFIC RIM SCAMPI
shrimp and scallops sauteed with sweet chili sauce, coconut milk, basil, ginger and white wine, served over linguini 27~

DIJON CRUSTED SALMON
baby spinach sauteed in garlic and extra virgin olive oil, buttery whipped potatoes 25~

BRAISED PORK BRACIOLE ON CREAMY PARMESAN POLENTA
rolled pork cutlets with crisp pancetta, toasted pine nuts, garlic and herbs braised in our house tomato sauce, wild mushroom sautee 24~

ROSEMARY AND GARLIC GRILLED VEAL RIB CHOP
tender veal chop grilled to your liking served with spring vegetable ratatouille, buttery whipped potatoes 34~

PAN SEARED SEA SCALLOPS
wild mushroom risotto, sweet pea sauce, creme fraiche 27~

(menu subject to change and availability of ingredients)
(20% gratuity is added to parties of 6 or more, corkage 15~, plate sharing charge on entrees 5~)