

# Mother's Day Dinner 2025



## Starters:

AWARD-WINNING LOBSTER BISQUE 16

SEAFOOD CHOWDER 15

SCALLOPS, HADDOCK & CRABMEAT, CRISPY PANCETTA, GREEN ONION

FRIED BRUSSELS SPROUTS 16 \*(DF)

MAPLE-MUSTARD GLAZE, SPICED ALMONDS

CLASSIC SHRIMP COCKTAIL 18 (GF) (DF)

4 - JUMBO SHRIMP, CLASSIC COCKTAIL SAUCE, SLICED LEMON

BURATTA 16

PISTACHIO GRANOLA, TOMATO JAM, TORN BASIL, BALSAMIC GLAZE

CAESAR SALAD 12

PARMESAN, VIDALIA ONION & LEMON EMULSION, HEARTS OF ROMAINE, HOUSE CROUTONS

## Entrées:

ROASTED GULF OF MAINE SALMON 36

HERB MARINATED, TOMATO BRUSCHETTA, LEMON BEURRE-BLANC

CRAB STUFFED HADDOCK 38

LOBSTER NEWBURG SAUCE

PRIME RIB OF BEEF (12OZ) 46 (GF)

SLOW-COOKED ANGUS RIBEYE, NATURAL JUS, HORSERADISH CREAM

STATLER CHICKEN BREAST 30

GRILLED *BELLE & EVANS* CHICKEN, *MUSHROOM HUT* MUSHROOM VELOUTÉ

MAINE LOBSTER BENEDICT 41

4 OZ. MAINE LOBSTER, POACHED EGGS, ENGLISH MUFFIN, HOLLANDAISE SAUCE

*ABOVE SERVED WITH ROASTED FINGERLING POTATOES AND SNIPPED BEANS*

MUSHROOM RISOTTO 28 (GF)|(DF)|(VEGAN)

LOCAL *MUSHROOM HUT* MUSHROOMS, TRUFFLED PEA PURÉE, ORANGE & RADISH SALAD

## Desserts:

CARROT CAKE 12

CREAM CHEESE & WALNUT FROSTING

VANILLA-BLUEBERRY CHEESECAKE 12

CHOCOLATE OBLIVION 12 (GF)

RASPBERRY COULIS, WHIPPED CREAM

LEMON CRÈME BRÛLÉE 12

TOASTED COCONUT COOKIES