

# Mother's Day Dinner 2026



## Starters:

AWARD-WINNING LOBSTER BISQUE 16

MUSHROOM SOUP 15

"MUSHROOM HUT" LOCAL MUSHROOMS, FINES HERBS, TRUFFLE-SCENTED CREAM

FRIED BRUSSELS SPROUTS 16 (DF)

MAPLE-MUSTARD GLAZE, SPICED ALMONDS

CLASSIC SHRIMP COCKTAIL 19 (GF) (DF)

4 - JUMBO SHRIMP, CLASSIC COCKTAIL SAUCE, SLICED LEMON

LAMB GALETTE 18

BRAISED LEG OF LAMB, WHIPPED FETA, MINT, SPICED WALNUTS, BALSAMIC GLAZE

CAESAR SALAD 12

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

## Entrées:

ROASTED GULF OF MAINE SALMON 39 (GF)

HERB MARINATED, WHITE WINE, BUTTER, LEMON, AND CAPER SAUCE

CRAB STUFFED HADDOCK 36

LOCAL FILLET, LOBSTER NEWBERG

PRIME RIB OF BEEF (12oz) 49 (GF)

SLOW-COOKED ANGUS RIBEYE, NATURAL JUS, HORSERADISH CREAM

BRAISED HALF CHICKEN 32 (GF)

PAPRIKA CREAM SAUCE

*ABOVE SERVED WITH ROASTED FINGERLING POTATOES AND SEASONAL VEGETABLE*

SPRING PEA PASTA & MAINE LOBSTER 47

3 OZ. MAINE POACHED LOBSTER, *LILLY'S FRESH PASTA* CAVATELLI, SPRING PEAS, LEMON, PANCETTA LARDONS, PARMESAN, PEA TENDRILS

STUFFED EGGPLANT 30 (GF)|(DF)|(VEGAN)

MEDITERRANEAN INFUSED EGGPLANT, CRANBERRY ALMOND WILD RICE, APRICOT CITRUS GELLE

## 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