

Mother's Day Specials

SEARED SCALLOP APPETIZER

Wild scallops, citrus, tomato and garlic sauce, feta. GF \$15.9

CRAB TOPPED FILET* WITH TARRAGON BÉARNAISE

7 oz. Choice Braveheart Black Angus Beef® topped with lump crabmeat and house made tarragon béarnaise sauce. Truffled mashed potatoes and grilled asparagus. GF \$40.9

CRAB + SHRIMP IMPERIAL LOBSTER

Cold water tail, lump crab meat, shrimp. Southwest corn and steamed broccoli. \$39.9

LOBSTER RISOTTO

Grilled lobster tail, saffron risotto, asparagus. \$39.9

SEASIDE PASTA

Pan seared large shrimp and scallops over fettuccine tossed with our house made creamy tarragon champagne sauce, red peppers, mushrooms. GFO VO \$25.9

CRÈME BRÛLÉE

House made vanilla custard, caramelized raw sugar crust. GF \$8.9

If you have a food allergy, please speak to the owner, manager, chef, or server. *Foods are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. **All items fried in fryers assume cross-contamination with some or all of the following: shellfish, poultry, fish, and sesame.