

# Mother's Day Dinner Seating

Seating Times of: 12:00 pm, 3:00 pm, and 6:00 pm.  
Reservations will be required.

## Starters

### Steak Crostini \$10.00

Sliced tenderloin with a horseradish cream and fried onions on a toasted crostini.

### Stuffed Mushrooms \$9.95

Silver dollar mushrooms stuffed with sweet sausage and Italian cheeses.

### Arancini di Riso \$8.50

Smoked Gouda Arancini flash fried and served over our house red sauce.

### Shrimp Cocktail \$12.95

Citrus poached shrimp served with a tangy cocktail sauce.

### Fried Calamari \$10.95

Hand breaded and lightly fried, served with house red sauce.

## Entree Selections

All entrees served with House or Caesar salad and Roasted Potatoes and Roasted Asparagus

### Blackened Haddock \$19.95

Atlantic Haddock pan seared with our house cajun seasoning. New England style with Ritz crackers and lemon beurre blanc also available.

### Filet Mignon \$35.00

Hand cut eight ounce USDA Choice Beef Filet seasoned and grilled to your liking, topped with a Garlic Parmesan compound butter.

### Chicken or Veal Madeira \$18.95/\$24.00

Sautéed with mixed mushrooms and sweet Madeira wine.

### Veal Cucina \$25.00

Sautéed with asparagus, artichokes, tomatoes, garlic and white wine.

### Eight Ounce Broiled Lobster Tail (Market Price)

Eight ounce cold water Lobster Tail broiled and served with drawn butter. Surf and Turf with a 8 ounce Filet Mignon also available.

### Herb Stuffed Chicken \$18.95

Stuffed with an herb bread stuffing with pan gravy

### Manicotti with Meatballs \$15.95

Fresh Cheese Manicotti with our house red sauce and meatballs.

### Shrimp Scampi \$19.95

Jumbo shrimp sautéed with broccoli and tomatoes in a lemon, garlic and white wine sauce, served over angel hair pasta.

### Veal Chop \$32.95

Tender USDA choice Veal Chop grilled and served with a rosemary demi glace.

### Red Wine Braised Short Rib \$27.95

Tender beef short rib braised in a honey lager reduction with a touch of red chili pepper.