$\begin{array}{c} Mothers\,Day\sim\!2024 \quad May\,12,2024 \\ 11am\sim\!3pm \end{array}$

Starter Selections

CUP OF CLAIRE'S FAMOUS SHE CRAB SOUP

with a splash of sherry

SALMON & CRÊPES

honey smoked salmon crostini, asparagus crepes

CHESAPEAKE OYSTERS

cornmeal crusted and fried, bloody mary cocktail sauce

BLUEFIN TUNA TARTAR

avocado, sriracha cream, gingered tamari

STRAWBERRY SALAD

spinach & baby greens, feta, strawberries, toasted almonds, poppyseed vinaigrette

BABY GEM SALAD

buttermilk blue cheese, grape tomatoes, applewood bacon, creamy herb dressing

Main Course Selections

Eggs Benedict

Edward's country ham, poached eggs, hollandaise, roasted potatoes

WILEY SEAFOOD SALAD

shrimp, scallops, lobster, crab, mango, sweet chili mayonnaise, mixed greens, avocado, cilantro lime vinaigrette

NORTH ATLANTIC HALIBUT

spring orzo with peas, asparagus, fava beans, lemon caper vinaigrette

BLACK ANGUS FILET *

pink peppercorn butter, chive mashed potatoes, asparagus

PETIT LAMB CHOPS *

harissa rubbed, saffron rice, baby carrots, parsley mint sauce

Dessert Selections

MOJITO KEY LIME PIE

whipped cream

OLD FASHION LEMON POUND CAKE

fresh strawberries, whipped cream

VANILLA BEAN CRÈME BRULEE

caramelized sugar

FLOURLESS CHOCOLATE TORTE

raspberry puree

Children's Menu

PETIT FILET * 25

mashed potatoes, vegetable

GRILLED CHICKEN BREAST 20

buttered pasta

Includes Fresh Fruit to Start and Choice of Dessert

Cocktails

BACON BLOODY MARY 12

Titos vodka, house made mix, candied bacon

ELDERFLOWER SPRITZER 12

St. Germaine Elderflower Liqueur, Tiamo Prosecco

HUMMINGBIRD MIMOSA 10

pineapple & fresh squeezed orange juice, sparkling wine

STRAWBERRY SANGRIA 12

fresh mixed berries, rose wine

Menu is subject to changes based upon availability

\$70 per person-gratuity and tax not included ~ \$30 ~ Children's Menu 12 and under

 * Consuming raw or undercooked meats, shellfish may increase your risk for food borne illness