

Mothers Day ~ 2024 May 12, 2024

11am - 3pm

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

FENNEL DUSTED SEA SCALLOPS

spring risotto with peas, asparagus, leeks, lemon zest, thyme & parsley, shaved parmesan

NORTH ATLANTIC HALIBUT

parmesan polenta, shaved asparagus & fennel salad, scallion 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 BRÛLÉE

caramelized sugar

FLOURLESS CHOCOLATE TORTE

raspberry puree

Children's Menu

Starters

FRESH FRUIT CUP

Main Courses

CHICKEN & PASTA

grilled breast, linguini

PETITE FILETS *

mashed potatoes, french green beans

CHOICE OF DESSERT

\$70 per person-gratuity and tax not included ~

\$30 ~ Children's Menu 12 and under

Menu is subject to changes based upon availability

*CONSUMING RAW OR UNDERCOOKED MEATS, SHELLFISH MAY INCREASE YOUR RISK FOR FOOD BORNE ILLNESS