

Mother's Day

PRIX FIXE MENU + DRINKS

Two Seatings 2:00PM & 5:00PM

\$59.99++

RESERVATIONS
REQUIRED



First Course choice of

TUSCAN MINISTRONE

Seasonal vegetables, white beans, fresh herbs

PRESERVE GARDEN SALAD

Mixed greens, heirloom tomato, cucumber, candied walnuts, dried cranberries, house vinaigrette

GRILLED CAESAR SALAD

Hearts of romaine, shaved parmesan, toasted pine nuts, lemon, garlic croutons

SHRIMP & SNOW CRAB COCKTAIL +11.99

House cocktail sauce, chilled citrus

Second Course choice of

PAN-SEARED GROUPER GF

Romesco sauce, wild rice pilaf, broccolini, baby carrots

STUFFED CHICKEN BREAST GF

Brie, asparagus, prosciutto, mornay sauce, terrine potatoes, seasonal vegetables

BRAISED SHORT RIB

Red wine reduction, terrine potatoes, roasted vegetables

ROASTED ACORN SQUASH GF+VEG

Wild rice pilaf, apricot gastrique

FILET MIGNON

Demi sauce, terrine potatoes and house vegetables.

ENHANCEMENTS

SEAFOOD SCAMPI - Snow crab claw, and Shrimp \$11.99

Third Course choice of

FLOURLESS CHOCOLATE TORTE GF

Berry coulis, whipped cream

LEMON RICOTTA CAKE

Citrus glaze, seasonal berries

Drink Upgrades

BOTTOMLESS MIMOSAS +24.99

Classic orange juice, seasonal fruit juices, prosecco

++ tax and gratuity not included in price

BOOK YOUR TABLE AT

shoa2.org/mothers