

Mother's Day Dinner Menu

Appetizers

- Shrimp Bisque** \$9
- Shrimp Cocktail** \$16 (4) \$24 (6)
- Applewood Smoked Trout** \$18
Smoked in house, horseradish dill sour cream, red onion, chives, lemon, crackers
- Danish Brie** \$18
Slightly warmed, topped with strawberry preserves, toasted pecans and local honey
- House Salad** \$6
Mixed greens with fresh vegetable and choice of dressing

Entrees

With sour cream & chive mashed potatoes, fresh green beans, dinner rolls & butter

- Prime Rib** \$40 (12oz) \$46 (16oz) \$52 (20oz)
Slow roasted, au jus
- New York Strip Steak** \$40 (12oz)
Charbroiled, topped with bleu cheese butter
- Chicken Parmesan** \$30
Breaded chicken breast, chunky marinara sauce, mozzarella, spaghetti
- Baked Ham** \$29
Maple, brown sugar, pineapple glaze
- Thanksgiving Dinner** \$30
Roast turkey, cornbread stuffing, gravy, cranberry sauce
- Parmesan Shrimp & Scallops** \$38
Shrimp and scallops broiled with a parmesan crust
- Salmon Fillet** \$32
On field greens with orange miso glaze
- Vegetarian Spaghetti** \$30 gluten free \$31
Sun dried tomatoes, garlic, parmesan, basil and toasted almond pesto

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat. We will accommodate allergies to the best of our ability.