

MOTHER'S DAY MENU

Sunday, May 9, 2010

Soups & Salads

French Onion, Lentil Soup or Avgolemono 7

Fresh Garden Salad with plum tomatoes, red onion, cucumber and choice of dressing 7

Tomato Mozzarella Salad beefsteak tomato, Bermuda onion and fresh basil drizzled with extra virgin olive oil 10

Tri-Color Salad arugula, endive, radicchio and toasted walnuts drizzled with balsamic vinaigrette 8

Roasted Beet & Goat Cheese Salad red and golden beets with baby spinach, candied pecans and orange segments drizzled with an orange & ginger vinaigrette 10

Jonathan's Salad mixed greens, radicchio & endive with crumbled bleu cheese, toasted walnuts & choice of dressing 8

Caesar Salad crisp romaine lettuce tossed with a housemade Caesar dressing, toasted croutons and pecorino romano shavings 8

Appetizers

Shrimp & Mango Salad avocado, endive, mesclun greens & toasted hazelnuts drizzled with a honey, lime, sherry wine vinaigrette 12

Maryland Crab Cakes over mixed baby greens and matchstick potatoes served with horseradish mayonnaise 13

Chimichurri Beef Skewers char-grilled with garlic and fresh herbs served over mixed baby greens, grape tomato and shoe string fries 10

Fried Calamari served with tomato basil sauce 11

Shrimp Cocktail iced jumbo shrimp served with spicy horseradish cocktail sauce Bermuda onions, lemon and capers 15

Crabmeat Cocktail fresh lump Maryland crabmeat served over romaine lettuce and accompanied by cocktail sauce 15

Lobster Spring Rolls served with wasabi and oriental sesame dipping sauces 12

Baked Clams top neck clams baked with herb butter and bacon 10

Main Entrées

Herb Crusted Chilean Sea Bass with a basil pesto & served with sautéed spinach, mashed potato and cherry tomatoes 28

Sesame Crusted North Atlantic Salmon served with sautéed spinach, wasabi mashed potatoes, fried shrimp wontons with a soy mirin glaze 26

Grilled Swordfish Mediterranean served with grilled vegetables, saffron rice and side of Tzatziki sauce 26

Seared Jumbo Shrimp & Sea Scallops Risotto served with diced asparagus, tomatoes and sweet peas cooked in a saffron lobster sauce risotto 25

Sautéed Shrimp Scampi jumbo sautéed shrimp in a garlic Chardonnay lemon sauce served with rice or linguini 24

Paella Valenciana made with jumbo shrimp, calamari, mussels, clams, chorizo, sausage and chicken cooked in a seafood broth with roasted peppers, peas and saffron rice 25

Center Cut Filet Mignon char-broiled with a demi-glace served with hash brown potato cakes and grilled asparagus 33

Black Angus Ribeye Steak char-broiled with herb butter and served with hash brown potato pancakes and green beans 33

Grilled Rack of Lamb Chops served with roasted red potato, sautéed spinach, grilled tomato and a side of Tsatsiki sauce 28

Filet Mignon Medallions char-grilled & served with hash brown potato pancakes and green beans & carrots accompanied by a wild mushroom sauce 27

Boneless Beef Short Ribs slowly braised in a cabernet sauce until fork tender served with horseradish mashed potato, crispy onions, roasted root vegetables and braised red cabbage 26

Veal Parmigiana lightly breaded veal cutlet baked with mozzarella cheese and tomato basil sauce served with linguini marinara 22

Veal Piccata sautéed with shiitake mushrooms and capers in a white wine lemon sauce, served with linguini 24

Hazelnut Crusted Chicken accompanied by a honey mustard sauce served with mashed potato and broccoli 20

Chicken Parmigiana lightly breaded chicken cutlet baked with mozzarella cheese and tomato basil sauce served with linguini marinara 20

Grilled Chicken Portobello Mushroom with grilled eggplant, zucchini and beefsteak tomato drizzled with balsamic vinaigrette and served with a baked potato 22

Penne alla Vodka with julienne chicken in a pink vodka cream sauce 20

Vegetable Paella yellow and green squash, eggplant, green peas, asparagus, tomato and saffron rice 20