



MOTHER'S DAY CHEF'S FEATURES



★ Starters ★

Pesto Lamb Lollipops

Grilled marinated Lamb chops served over baby arugula with a mint basil pistachio pesto and drizzled with a honey balsamic reduction **\$14.99**

Spinach Artichoke Dip

Baby spinach, marinated artichoke hearts, roasted garlic in a creamy fontina, gruyere and gouda cheese béchamel sauce. Served with cauliflower crust flat bread **\$12.99**

Mint and Arugula Salad

Fresh mint and baby arugula topped with sun dried tomatoes, toasted walnuts, sun dried mission fig, caramelized red onion and a grilled lemon wheel. Served with a lemon tahini vinaigrette **\$11.99**

★ Entrees ★

Crab Stuffed Scallops

Lump crab stuffed Sea scallops on the half shell baked to perfection with a lemon butter sauce and seasoned bread crumb. Served with a champagne vinaigrette tossed salad of oven roasted grape tomato, caramelized shallot and baby mixed green salad. Garnished with a grilled lemon wheel and fresh chopped parsley **\$26.99**

Statler Mimosa

Herb marinated pan roasted semi boneless chicken breast brushed with an orange tarragon glaze. Served over garlic roasted fingerling potatoes and sautéed baby spinach in a champagne butter sauce **\$20.99**

Surf N' Turf

Pan roasted hand cut 8 oz. beef tenderloin filet paired with a butter poached lobster tail topped with a lemon garlic cream sauce. Served over three cheese potato croquette and grilled asparagus **\$39.99**

Vegetable Cannelloni

Fresh pasta sheets rolled and stuffed with roasted summer vegetables in a five cheese ricotta blend and baked to perfection. Topped with a vodka tomato cream sauce, garnished with garlic crostini and fresh parsley **\$18.99**

★ Desserts ★

Walnut Carrot Cake

Classic layered carrot cake topped with chopped candied walnuts. Garnished with a caramel drizzle and whipped cream **\$9.99**

Chocolate Covered Berry Cheesecake

N.Y style cheesecake topped with a blend of mixed berries and drizzled with milk chocolate shell. Garnished with whipped cream **\$10.99**

Apple Tart

Hot cinnamon sugar dusted apple tart topped with a scoop of vanilla ice and finished with a caramel drizzle and whipped cream **\$10.99**