



Mother's Day Dinner Menu

Appetizers

CRISPY CALAMARI

TRADITIONAL STYLE - FRIED WITH LEMON 22
SPICY - FRIED CRISPY WITH ROASTED CHERRY TOMATOES & HOT PEPPERS 24



COLOSSAL CRAB STUFFED KENNETT MUSHROOMS

OVERSIZED MUSHROOMS STUFFED WITH CRABMEAT 35

IMPORTED CREAMY BURRATA

ROASTED SWEET CHERRY TOMATOES, MIXED FIELD GREENS, PROSCIUTTO DI PARMA, EXTRA VIRGIN OLIVE OIL & GARLIC ROSEMARY FOCCACIA WITH BALSAMIC 24

COLOSSAL OLD BAY SHRIMP COCKTAIL

LARGE ICE COLD SHRIMP WITH HOUSE COCKTAIL SAUCE 24

STUFFED ITALIAN LONG HOTS (4)

SWEET ITALIAN SAUSAGE, GRUYERE, FONTINA & CHEDDAR CHEESES TOPPED WITH SHAVED PARMIGIANO-REGGIANO & WRAPPED WITH CRISPY PROSCIUTTO 24

SIGNATURE LOBSTER BISQUE

CHUNKS OF COLD-WATER LOBSTER, SHERRY WINE & LOBSTER CREAM SERVED IN A SOURDOUGH BREAD BOWL 24



32 OZ. TOMAHAWK STEAK



TOPPED WITH CHOPPED SCALLOPS, SHRIMP, LOBSTER & CRABMEAT IN A GARLIC BUTTER SAUCE

Entrees

ALL MAIN COURSE SELECTIONS ARE SERVED WITH OUR HOUSE ANTIPASTO, CRUSTY ITALIAN BREAD & HOMEMADE TOMATO PIE
ALL SERVED FAMILY STYLE & YOUR CHOICE OF ONE OF THE FOLLOWING
MIXED GREEN TOSSED SALAD - CLASSIC CAESAR SALAD
BLT WEDGE SALAD - STRAWBERRY SPINACH SALAD

ALL STEAK & FISH ENTREES ARE SERVED WITH YUKON MASHED POTATOES & ROASTED ASPARAGUS

ORANGE SIZE CRABCAKES (2)

ALL CRAB - TOPPED WITH A DELICATE WHITE CRAB SAUCE 89



BAKED CHILEAN SEABASS

OVER BROCCOLI RABE, TOPPED WITH COLOSSAL CRABMEAT & A DELICATE CRAB SAUCE 99

STUFFED SOUTH AFRICAN COLD WATER LOBSTER TAIL

6 OZ. LOADED & BAKED WITH COLOSSAL CRABMEAT 99

SURF & TURF

7 OZ. CENTER CUT FILET TOPPED WITH BABY PORTOBELLO MUSHROOMS & SWEET VIDALIA ONIONS, PAIRED WITH A JUMBO LUMP CRABCAKE 99

CENTER CUT FILET GORGONZOLA

10 OZ. LOADED WITH COLOSSAL CRABMEAT, BABY PORTOBELLO MUSHROOMS, ROASTED RED PEPPERS & GORGONZOLA CREAM SAUCE 99

WHOLE RACK OF DOMESTIC LAMB

OVER BROCCOLI RABE & WHITE CANNELINI BEANS 99

CENTER CUT RIBEYE STEAK

18 OZ. TOPPED WITH BABY PORTOBELLO MUSHROOMS & SWEET VIDALIA ONIONS 99

16 OZ. VEAL CHOP PARMIGIANO

LIGHTLY BREADED & PAN FRIED, BAKED WITH SMOKED MOZZARELLA CHEESE OVER POMODORO BASIL SAUCE WITH SIDE OF RICOTTA GNOCCHI 79

VEAL DI PAOLO

TENDER MILK-FED VEAL, LEMON WHITE WINE GARLIC SAUCE, SUNDRIED TOMATOES, LARGE SHRIMP, COLOSSAL CRAB, WITH MASHED POTATOES & ASPARAGUS 89

CHICKEN PARMIGIANO

PAN FRIED CUTLETS WITH MOZZARELLA & PARMIGIANO CHEESE WITH SPAGHETTI 45

CHICKEN/VEAL MARSALA

IMPORTED ITALIAN MARSALA WINE WITH A TOUCH OF CREAM & WILD MUSHROOMS, SERVED WITH MASHED POTATOES & ASPARAGUS
CHICKEN 55/VEAL 65/ADD CRAB 20

PENNE ALLA VODKA

SWEET PEAS, CRISPY PANCETTA IN A BLUSH VODKA SAUCE 45

BURRATA CHEESE RAVIOLI

WITH POMODORO SAUCE & MEATBALLS 45

ALLA PESCATORE

COLOSSAL CRABMEAT, JUMBO SHRIMP & SCALLOPS IN A PINK SAUCE OVER LINGUINI PASTA 79

SEAFOOD FRADIIVOLO

SHRIMP, SCALLOPS, COLOSSAL CRABMEAT & MUSSELS IN A SPICY PINK SAUCE WITH A 4 OZ. SOUTH AFRICAN LOBSTER TAIL & ITALIAN LONG HOTS OVER LINGUINI PASTA 99

ASPARAGUS STUFFED GNOCCHI

LITTLE PILLOWS OF LOVE STUFFED WITH ASPARAGUS & CHEESE, TOPPED WITH CRAB AND ASPARAGUS TIPS IN A DELICATE CRAB SAUCE 79

BAKED EGGPLANT ROLLATINI

STUFFED WITH MOZZARELLA & RICOTTA CHEESE, PAIRED WITH HOMEMADE SPAGHETTI 45

Tomahawk or Lobster Dinner for Two

SPECIAL WILL INCLUDE
BREAD & TOMATO PIE FOR TWO,
SIGNATURE HOUSE ANTIPASTA FOR TWO,
CHOICE OF 2 SALADS, 2 SIDES OF YUKON GARLIC MASHED POTATOES & ROASTED ASPARAGUS

3 1/2 LB WHOLE LOBSTER



LOADED WITH CRABMEAT, ROASTED GARLIC & BUTTER



Mother's Day Drink Specials

Cocktails

ELDERFLOWER MARGARITA 12

SILVER TEQUILA, ST GERMAIN, LIME JUICE, SIMPLE SYRUP
GARNISHED WITH SALT RIM

SPICY PINEAPPLE HABANERO MARGARITA 12

TEQUILA, TRIPLE SEC, LIME JUICE, PINEAPPLE JUICE,
HABANERO, LIME WITH SALT RIM

APEROL SPRITZ 12

PROSECCO, APEROL, SODA WATER, ORANGE SLICE

HUGO SPRITZ 12

ELDERFLOWER LIQUEUR, PROSECCO,
SPLASH SODA WATER, MINT, LIME

STRAWBERRY BASIL LEMON DROP 12

VODKA, LEMON JUICE, STRAWBERRY PUREE,
SIMPLE SYRUP, BASIL LEAVES

TUSCAN PEAR MARTINI 12

VODKA, PEAR LIQUEUR, PROSECCO,
GARNISHED WITH LEMON PEEL

LYCHEE MARTINI 12

VODKA, LYCHEE, ELDERFLOWER, LEMON

SMOKED OLD FASHIONED 12

BOURBON, SIMPLE SYRUP, BITTERS, ORANGE PEEL

★ BIG MIKE'S ESPRESSO MARTINI 14

VANILLA VODKA, KAHLUA, FRESH ESPRESSO, SIMPLE SYRUP,
GARNISHED WITH ESPRESSO POWDER & COFFEE BEANS



Wine

SEI STELLE PINOT GRIGIO

DRY WHITE - LIME, DELICATE FLORALS
WITH A SOFT CITRUS FINISH.
GLS 10 BTL 30

IL PICCINO OAKED CHARDONNAY

DRY WHITE - FRUIT FLAVORS, LAYERED WITH THE OAK NOTES,
RESULTING IN A RICH, COMPLEX, SLIGHTLY BUTTERY PROFILE.
GLS 12 BTL 42

LA MARIA RIESLING

OFF-DRY - CRISP GREEN APPLE AND RIPE APRICOT FLAVORS
ON THE PALATE, DELICATE FLORAL NOTES
AND A HINT OF TROPICAL PINEAPPLE.
GLS 10 BTL 30

LA FAMIGLIA MARIA

DRY RED - BLEND OF BLACK & PURPLE BERRIES
WITH A SMOOTH TOASTED VANILLA FINISH.
GLS 10 BTL 30

ALBERTO SANGIOVESE

DRY RED - TRADITIONAL RED; TIMBER AND LICORICE,
WITH A SUPPLE PLUM FINISH.
GLS 10 BTL 30

CASA RESERVA CLONE 169

DRY RED - FLAVORS OF BLACKBERRY & RIPE CHERRY
WITH A SOFT VANILLA FINISH.
GLS 12 BTL 42

IL PADRONE PINOTAGE

DRY RED - A LEAN & LIGHT BODIED RED WITH A JUICY CORE
OF CRISP APPLE & RAINIER CHERRY, CULMINATING
IN A TIGHT, TALL FINISH.
GLS 12 BTL 42

★ WINE SPOTLIGHT

CANTINA VALPANTENA AMARONE DELLA VALPOLICELLA
RICH, FULL-BODIED ITALIAN RED WINE, INTENSE FLAVORS
OF DRIED CHERRY, PLUM & SPICE, WITH NOTES
OF CHOCOLATE & TOBACCO
BTL 45

