



Mother's Day Prix Fixe Dinner

2026

STARTERS

ROASTED CORN BISQUE or SOUP OF THE DAY

ORGANIC SPRING GREENS

*Grape Tomatoes
Champagne-Walnut Vinaigrette*

**WARM PISTACHIO-CRUSTED
GOAT CHEESE**

Roasted Beet Salad, Sherry Vinaigrette

PRINCE EDWARD ISLAND MUSSELS

Fresh Herb & White Wine Broth

POINT JUDITH CRISPY CALAMARI

*Baby Arugula, Red Onion
Peach Sweet Chili Vinaigrette*

CRISPY JUMBO-LUMP CRAB CAKE *add \$4

Jicama & Apple Slaw, Chipotle Aioli

**WARM BRUSSELS SPROUT
& KALE CAESAR**

*Shaved Brussels Sprout, Organic Kale
Caesar Dressing*

ENTREES

SESAME-CRUSTED AHI TUNA

Japanese Okinawa Purple Mash, Baby Bok Choy, Baby Carrot, Coconut Soy Beurre Blanc

HOMEMADE PAPARDELLE

Slow-Braised Short Rib Ragout, Roasted Vegetable Ratatouille, Shaved Parmesan

PAN-ROASTED CHICKEN

Sweet Corn Pudding, Grilled Asparagus, Shiitake Mushroom, Pinot Noir Reduction

GRILLED FILET OF SALMON

Farro Basil Crème, Grilled Asparagus, Baby Carrot, Saba Drizzle

PRIME RIB OF BEEF *add \$8

Crispy Potato Cake, Sautéed Broccoli, Natural Jus

FRESH RICOTTA CAVATELLI WITH GRILLED JUMBO SHRIMP

Oven-Roasted Tomatoes, Fresh Ricotta, Spinach, Basil Walnut Pesto

PAN-SEARED EAST COAST HALIBUT *add \$6

Pommes Anna, Grilled Asparagus, Heirloom Carrots, Red Pepper Coulis

GRILLED SKIRT STEAK

Warm Fingerling Potato & Spinach Salad with Crispy Shallots, Chimichurri

CHILDREN UNDER 10 YEARS: \$35

Includes Children's Entrée and Dessert

CHICKEN FINGERS & FRIES / PASTA WITH BUTTER OR MARINARA

DESSERTS

BANANA BREAD PUDDING CRÈME CAMEL CHOCOLATE TORTE APPLE TART

\$96*

**Denotes supplement*

Sorry, No Sharing or Substitutions Please – 20% gratuity may be added to parties of 6 or more