

- Mother's Day Weekend Features -

Something special with Mom in mind. All of our features are made from scratch. Also congratulations to all of our graduates & we wish you a very bright future.

APPETIZER

CLASSIC SHRIMP COCKTAIL

Six jumbo shrimp marinated, steamed, & cooled in a Chesapeake lemon bath. Served with Allen's Mustang cocktail sauce.

15

ENTREES

HAND-CARVED BLACK ANGUS TENDERLOIN

Treat yourself to a beef lovers' dream. Certified Black Angus beef tenderloin well seasoned then roasted whole with mushrooms & fresh herbs. Your plate features a generous portion of hand-carved tournedos of beef tenderloin, parmesan & garlic mashed potatoes, roasted mushrooms, & pan sauce.

BELL PEPPER & SAUSAGE GNOCCHI

Fresh bell peppers, onions, & garlic simmered in our Sunday red sauce with sweet & zesty Italian sausage with a hint of romano cheese. Once tender our scratch-made gnocchi are tossed in. Finishes with shaved parmesan & herbs.

ALFREDO CHICKEN BAKE

We combine our luxuriously rich alfredo sauce with grilled chicken breast, imported ziti, wilted baby spinach, & a blend of Italian cheeses. Once loaded in to the baking dish, the pasta is covered over with mozzarella & provolone. Finished with a splash of alfredo sauce & fresh parsley.

HALIBUT EN PAPILLOTE

A fresh Atlantic halibut filet cooked en papillote (in parchment) with fresh herbs, new potatoes, asparagus, grape tomatoes, lemon, citrus, white wine, & butter.

Served with a creamy beurre blanc on the side.

DESSERT

NEW YORK CHEESECAKE

A New York sized serving of luxurious cheesecake made with only the best & freshest ingredients including pure Tahitian vanilla. Topped with berry compote & fresh mint.