

# Mother's

November 8th thru November 15th

## Appetizers

### Dixie Dijon Walnut Brussel Sprouts

Sautéed Brussel sprouts tossed with candied walnuts and coated with a Dijon mustard glaze, then dusted with chipotle bread crumbs. \$10

### Boogalee Shrimp

Beer battered shrimp on a bed of basmati rice, glazed with Cajun firecracker sauce and topped with julienned veg. \$12

## Entrée's

### Build Your Own Beyond Burger

The Beyond Burger is the world's first plant-based burger that looks, cooks, and satisfies like beef. It has all the juicy, meaty deliciousness of a traditional burger.

Served with lettuce, tomato, and house made chips.

Build your own toppings listed on dinner menu. \$13

### Gangsta Wrap Chicken Burrito

Southwest chicken, black beans, corn, jalapenos, rice and tomatoes rolled into a flour tortilla, smothered with salsa verde and cheddar jack cheese, finished with pico de gallo and served with a side of sour cream, salsa and tortilla chips. \$18

### Sesame Soy Glaze Tuna

Grilled Tuna loin cooked to your desired temp, glazed with Mother's sesame soy glaze and wasabi aioli, served with basmati rice and sautéed broccoli.

\$20

### Catch of the day

Salmon, Tuna or Rockfish:

\* griddled with herb garlic butter\*

\*blackened with chipotle butter sauce\*

\*jerk seasoned with mango chutney\* OR

\*Southwest spiced with salsa verde and pico de gallo\*

Served with 2 sides, \$21.99

