

# Mother's

September 6th thru September 13th

## Appetizers

### 'Boonoonoonoos' Caribbean Shrimp

Shrimp and onions steamed with pickling spice, jerk seasoning and butter served with mango chutney. \$13

### Lonestar's Raspberry Salmon Crostini

Blackened salmon on brioche toast points and mixed greens, finished with raspberry glaze, jalapenos and parmesan cheese. \$14

## Entrée's

### Ian's Cordwell Bleu

Fried chicken breast topped with smoked ham and swiss cheese sauce, served with garlic mashed potatoes and steamed broccoli. \$18

### Chipotle-Parmesan Shrimp and Andouille Pasta Bowl

Sautéed shrimp and Andouille sausage tossed in a chipotle-parmesan cream sauce with roasted red peppers, corn, spinach, jalapeno's and cavatappi pasta. \$19

### Ponchatrain Filet

Blackened Filet mignon topped with a creole butter sauce, served with basmati rice. \$22

### Catch of the day

Salmon, Mako 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

