

Mother's Day 2025

First Course

House Salad with Balsamic Vinaigrette

Second Course

choice of

*Antipasto Skewers
with Balsamic Glaze*

or

Chicken Corn Chowder

Third Course

choice of

Eggs Benedict

*Traditional Style with Canadian Bacon or Royale with Smoked Salmon
Served with Home Fries with Peppers & Onions and White Cheddar Grits*

Prime Rib & Eggs

*Rosemary Encrusted Prime Rib, Accompanied by Two Eggs Cooked to your Specification
Served with Home Fries with Peppers & Onions and White Cheddar Grits*

Tomato Basil Salmon

*Fresh Atlantic Salmon, Seared to Perfection with a Rich, Smokey Tomato Basil Cream Sauce
Served over Wild Rice and Grilled Asparagus*

Shrimp & Grits

*A Flavorful Base of Smoked Gouda Cheese Grits
Topped with Pancetta, a Mildly Spiced Creole Sauce and Blackened Jumbo Shrimp*

Peachy Keen Fried Chicken & Waffles

*Tender Boneless Fried Chicken Served over a Buttery Waffle
Smothered with a Sweet and Spicy Peach and Maple Bourbon Glaze*

Tropical Fusion Salad with Grilled Chicken

*Mixed Greens Tossed with Mangos, Strawberries, Avocados, Candied Pecans
Red Onion and Crumbled Goats Cheese. Topped with Grilled Chicken
Served with a Honey Lime Vinaigrette*

Southern Charm Burger

*A Half Pound of Ground Short Rib, Brisket, and Chuck Blend Patty. Grilled to your Specification
Topped with Tillamook White Cheddar, Crispy Fried Onions, Lettuce, Tomato
Bourbon Bacon Jam and our Garlic Aioli
Served with Rosemary Seasoned French Fries*

Fourth Course

choice of

*Chocolate Overload - Lemon Berry Mascarpone
Key Lime Cake - Raspberry Donut Cheesecake
Peanut Butter Explosion*

\$55.00 Plus Tax and 20% Service Charge

Consuming Raw or Undercooked eggs, animal meats, seafood or shellfish could be potentially hazardous to your health.