

***Mother's Day Menu***  
***Sunday May 8<sup>th</sup>, 2022***

***Spring Salad***

*Mixed Greens, Picked Carrots and Red Onion, Goat Cheese, Strawberries, Grape Tomatoes with a Green Goddess Dressing*

***Entrée***

*(Please Select From)*

***Prime Rib †***

*Slow Roasted Prime Rib, Yukon Buttermilk Mashed Potato  
Asparagus, Horseradish Cream, Au Jus*

***Shrimp Scampi†***

*Jumbo Shrimp, Garlic, Caper, Grape Tomato, Asparagus Served with Risotto*

***Scuna Bay Salmon †***

*Seared Atlantic salmon, Saffron Cream, Broccolini and Black Rice*

***Lamb T-Bone †***

*Grilled Lamb T-bone, Fingerling Potato, Glazed Carrot  
Rosemary Lamb Jus*

***Colorado Chicken Breast †***

*Sautéed Chicken Breast, Wild Mushroom Ragout,  
Goat Cheese Potato Dumpling and Sautéed Broccolini*

***Dessert***

***Berry Chantilly Cake***

*Strawberry, Blackberry, Blueberry, Raspberry and Almond Chantilly Frosting*

***\$55.00 per person***

*† Indicates Gluten Free*

*We also have a vegetarian selection available*

*Please ask your server*

***Executive Chef Chris Lynch***