

# HAPPY MOTHER'S DAY!

Sunday, May 12th, 2019

## TODAY'S DINNER SPECIALS

### PAN SEARED SCALLOPS w/ HERB BUTTER SAUCE

**\$21.95**

Three pan seared scallops served over sautéed couscous and wilted baby kale topped with a white wine herb butter sauce and local mixed micro greens.

*Sorry, no seconds on scallops.*

*Sea scallops meet Marine Stewardship Council's sustainability criteria.*

### BRAISED BEEF SHORT RIBS

**\$19.95**

Boneless beef short ribs braised in onions, celery, carrots and red wine. Served with homemade caramelized onion mashed potatoes.

*Sorry, no seconds on short ribs.*

### CHICKEN FLORENTINE w/ CHIPOTLE CREAM SAUCE

**\$16.95**

Roasted chicken breast stuffed with fresh spinach and local epazote/chile queso blanco and topped with a chipotle cream sauce.

*Sorry, no seconds on chicken Florentine.*

## TONIGHT'S FIRST COURSE OPTIONS

### FRESH FRUIT CUP

### FRESH GARDEN SALAD

### CREAM OF MUSHROOM

### ORGANIC LOCAL STRAWBERRY SPINACH SALAD

(+\$2.00)

Tossed mixed greens with spinach, local organic strawberries, toasted almonds, parmesan cheese and sunflower seeds with a red wine vinaigrette.

## TODAY'S HOMEMADE DESSERT FEATURES

### PEACH COBLER

**\$4.95**

### ORGANIC LOCAL STRAWBERRY SHORTCAKE

**\$5.50**

Fresh organic local strawberries on homemade sponge cake topped with whipped cream and fresh strawberry sauce.

## TONIGHT'S VEGETABLES

### FRIED OKRA

### BLACKEYED PEAS

### MASHED POTATOES

### FRESH STEAMED BROCCOLI W/ LEMON ZEST

### FRESH ROASTED ZUCCHINI W/ TOMATOES & ONIONS

### MEXICAN STREET CORN

Corn off the cob with queso cotija, mayo and fresh lime juice butter

## TODAY'S DRINK FEATURES

### MIMOSA

**\$9**

### POINSETTIA

**\$9**

### PROSECO, LAMARCA, ITALY

**\$9**

