

# MOTHER'S DAY SPECIAL MENU

AVAILABLE SUNDAY, MAY 10TH

## TO START

### CHICKEN TENDERS

House breaded tenders, choice of sauce: Buffalo, chipotle BBQ, mae ploy, Carolina gold, cajun dry rub, served with celery & carrot sticks 18

### BAVARIAN PRETZELS

Four pretzel sticks, cheese sauce, honey mustard, everything spice 16

### SPINACH ARTICHOKE DIP

Parmesan, cheddar, cream cheese, spinach, artichokes, served with tortilla chips 16

### PAR-TEE NACHOS

Corn tortilla chips, cheddar jack cheese, roasted corn, tomato, red onions, scallions, served with sour cream and salsa 19  
+guacamole 5 +chicken 6 +chili 6  
+pulled pork 6

### BANG BANG SHRIMP

Battered and fried shrimp, zesty Bang Bang sauce, scallions 18

### FRIED GNOCCHI

Crispy fried potato gnocchi, parmesan cheese, marinara sauce 16

### CRISPY CHICKEN WINGS

House made, served with blue cheese dressing, choice of sauce: Buffalo, chipotle BBQ, mae ploy, Carolina gold, cajun dry rub, served with celery & carrot sticks 18

### SHRIMP COCKTAIL<sup>GF</sup>

Three jumbo shrimp, cocktail sauce, lemon 16 + additional shrimp 4



## SOUP & SALAD

### GARDEN SALAD<sup>V GF VG</sup>

Mixed greens, tomato, cucumber, red onion, carrot, pepperoncini, citrus vinaigrette 8

### CLASSIC CAESAR

Romaine, Parmesan cheese, croutons, Caesar dressing 9

### FRENCH ONION SOUP

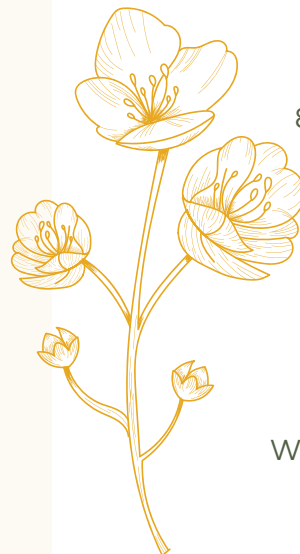
Five onions, Swiss, crostini 10

### CHILI

House ground beef, Prime Rib, onion, peppers, beans, cheddar jack cheese, tortilla chips cup 11 bowl 15

### NEW ENGLAND CLAM CHOWDER

Native clams, smoked bacon, potatoes, onion, celery cup 10 bowl 13



## Specials

### PRIME TOP SIRLOIN<sup>GF</sup>

8 oz prime cut, roasted cauliflower puree, rainbow swiss chard, ancho chili demi glaze 36

### BRUSCHETTA CHICKEN

Blistered tomato, grilled asparagus, pesto cous cous, balsamic glaze 27

### SEARED HALIBUT<sup>GF</sup>

Watercress & frisee salad, vegetable medley, blood orange glaze 37

# ENTRÉES

## CHILLED SOBA NOODLE SALAD

Soba noodles, crisp Napa medley and cucumbers, greens, topped with scallions and sesame-candied cashews, sesame-ginger dressing 17

## ATKINSON COBB <sup>GF</sup>

Mixed greens, tomato, egg, roasted corn, avocado, smoked bacon, apple cider vinaigrette 20

## \*GRILLED ATLANTIC SALMON <sup>GF</sup>

English pea risotto, asparagus, Meyer lemon gastrique 30

## \*FILET MIGNON <sup>GF</sup>

Smoked cheddar bacon risotto, wilted spinach, madeira sauce 48

## \*GRILLED STEAK TIPS

Carne marinated tenderloin tips topped with onions and peppers, house pilaf, asparagus 38

## BLACKENED CHICKEN ALFREDO <sup>GF</sup>

Cajun seared chicken, broccoli, Alfredo sauce, penne, garlic bread 26 substitute shrimp +2

## CHICKEN PARMESAN

Breaded chicken breast, marinara, provolone, spaghetti, garlic bread 26

## \*PRIME RIB <sup>GF</sup>

Roasted garlic mashed potato, vegetable medley, au jus, & horseradish sour cream  
Queen Cut 12 oz 50 King Cut 16 oz 65

## WILD MUSHROOM & MARSALA RISOTTO <sup>GF / V</sup>

Mushrooms, garlic, shallots, Marsala wine, cream, parmesan cheese 26  
+chicken 6 +shrimp 8

## BAKED HADDOCK


Citrus cream sauce, buttered ritz crumbs, house pilaf, vegetable medley 31

## MEDITERRANEAN SHRIMP SCAMPI

Shrimp, tomato, spinach, pepperoncini, capers, butter wine sauce, Parmesan cheese, spaghetti, garlic bread 28

## \*GRILLED PORK CHOPS

Bone-in chops, honey garlic glaze, house pilaf, vegetable medley 26

**GF** = Items that can be prepared gluten-free | **V** = Vegetarian | **VG** = Vegan |  Contains Nuts  
Before ordering, please inform your server if anyone in your party has special dietary requirements.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions, not all ingredients listed. Some items may come in contact with nut products.