

# Happy Mother's Day 2015

*Bloody Mary, Bellini, Mimosa...\$10*  
*George's Bloody Mary...\$13*  
*Cape Canaveral shrimp, green olive and celery*

## First Course

**Basket of Warm Beignets**  
Chocolate dipping sauce...\$8

**Chilled Gazpacho**  
Sour cream and fresh baked croutons...\$7

**Brandied Lobster Bisque**  
Maine lobster meat...\$10

**French Onion Soup**  
Baked with herb crostini and Gruyere cheese...\$8

**Blue Point Oysters Rockefeller**  
Spinach, parmesan and Sambuca...\$13

**Fiore di Zucca**  
Buffalo mozzarella and ricotta salata stuffed squash blossoms with heirloom tomato relish and micro greens...\$11

**Wild Mushroom Strudel**  
Filo filled with an assortment of sautéed woodland mushrooms over a Fontina Fonduta...\$12

**Chilled Shrimp and Jumbo Lump Crab Cocktail**  
Key lime cocktail and mustard sauces...\$17

**Local Heirloom Tomato Sampler**  
Sweet basil, shaved Reggiano Parmesan, Tuscan olive oil, aged balsamic and focaccia crisps...\$13

**Caesar Salad**  
Crisp romaine, parmesan cheese and homemade croutons in our Caesar dressing...\$8

**Oven Roasted Beet Salad**  
Frisee, arugula, spiced pecans and Stilton bleu, sherry pomegranate vinaigrette...\$9

## Entrée Salads

**Chilled Maine Lobster Salad**  
Hearts of palm, ruby red grapefruit, heirloom cherry tomatoes, artisan lettuce and toasted almonds, passion fruit vinaigrette...\$24

**Grilled Skirt Steak, Watermelon and Feta Salad**  
Baby arugula, fresh summer watermelon, feta cheese, pinenuts and sherry vinaigrette...\$22

## Entrees

### Eggs Benedict

Honey maple ham, English muffin, hollandaise sauce and breakfast potatoes...\$18

### Jumbo Lump Crab Eggs Benedict

Jumbo lump crab cakes, poached eggs, hollandaise sauce and breakfast potatoes...\$22

### Stuffed Banana's Foster French Toast

Mascarpone cheese, cinnamon, sautéed bananas and whipped cream...\$16

### Filet Mignon and Scrambled Eggs

Pan seared filet mignon, breakfast potatoes and whole grain toast...\$24

### Spinach, Mushroom, Heirloom Tomato and Goat Cheese Omelette

Breakfast potatoes, fresh fruit and whole grain toast...\$18

### Roasted Vegetable and Gruyere Quiche

Kai Kai Farms roasted vegetable...\$19

### Ham and Cheddar Cheese Omelette

Breakfast potatoes, fresh fruit and whole grain toast...\$18

---

### Herb and Dijon Crusted Rack of Lamb

Goat cheese mashed potatoes and lamb jus...\$29

### Macadamia Crusted Yellowtail Snapper

Tropical fruit salsa, basmati coconut rice and orange beurre blanc...\$25

### Pan Seared Chilean Sea Bass

Local Sweet Corn and Crab Risotto...\$29

### Cafe Chardonnay's "Biscuits and Gravy"

Shrimp and scallops in local sweet corn ragout over a fresh baked herb buttermilk biscuit...\$23

### Slow Roasted Pork Shoulder and Fresh Herb Waffle

Topped with a fried egg and honey maple bbq sauce...\$21

### Chicken Milanese

Lightly breaded and sautéed, topped with an arugula, chick peas and tomatoes tossed with our balsamic dressing...\$22

## Sides

Apple Smoked Bacon...\$5

Honey Maple Ham...\$5