



2008 Mother's Day Menu

Effective May 9th, 10th, and 11th

Steve and Barbara Smeltzer, Owners

Shawn Liang, Chef

Soup

Soup of the Day	Cup	\$2.50	Bowl	\$3.50
Cream of Crab - <i>Our signature soup.</i>	Cup	\$3.50	Bowl	\$4.95

Appetizers

Stuffed Portabella – <i>Brioled mushrooms stuffed with crab imperial</i>	\$10
Filo Rolls – <i>Raspberries & brie cheese rolled in filo dough & baked golden brown</i>	\$9
Tomato and Fresh Basil Bruschetta – <i>Herb foccacia bread topped with diced tomatoes, fresh basil, and a blend of cheeses then baked golden & drizzled with extra virgin olive oil</i>	\$8

Gourmet Salads (served with side of focaccia bread)

Half & Half – <i>Sautéed portabella, sun dried tomatoes, onions, & green peppers over Romaine lettuce with fresh cucumbers & tomatoes; home-made sun dried tomato dressing & choice of grilled chicken or beef medallions</i>	\$12 w/ chicken
	\$13 w/ beef
Chicken Salad - <i>On bed of mixed greens, chicken salad with almonds and grapes, tomatoes, and seasonal fruit</i>	\$11
Pear & Pecan – <i>on spinach and romaine with blue cheese and chive dressing</i>	\$11
Cobb Salad - <i>Corn rows of bacon, feta cheese, tomatoes, mushroom, onions, and turkey on bed of mixed greens</i>	\$11

Chef Specials

<i>Includes one side (cup SOD, side salad, fruit salad, pasta salad, or cream slaw) and dinner bread</i>	<i>(\$2.00 split charge)</i>
Broiled Crab Cakes - <i>Two 4 ounce crab cakes served with sautéed asparagus</i>	\$22
Salmon Limone– <i>Brioled Atlantic salmon infused with lemon, served with garlic & herb broccoli spears</i>	\$20
Shrimp Rustico – <i>Jumbo Shrimp, sauteed carmalized onions & broccoli in sweet dill butter, tossed with cheese ravioli.</i>	\$19
Asian Pork – <i>Slow cooked pork shank with mushrooms, asparagus, & cherries over Japanese sticky rice</i>	\$18

(Reminder: Consuming raw or undercooked fish &/or meats may increase your risk of food borne illness)

BYOB

(20% gratuity with parties of 8 or more)

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