



# MOTHER'S DAY

*Specials 2026*

## *Cocktail*

**DAD'S DAY WITH THE KIDS SANGRIA \$18**

Whispering Angel, Citron Vodka, Peachtree,  
Pama Pomegranate, Club Soda

## *Appetizers*

**STRAWBERRY RHUBARB SALAD \$15**

Arugula, Strawberry, Poached Rhubarb  
Goat Cheese, Candied Pistachio  
Lemon Poppyseed Dressing

*Wine Pairing: LaMarca, Rose Prosecco \$15*

**LOBSTER AVOCADO TOAST \$31**

Grilled House-made Sourdough,  
Avocado Mousse

Arugula, Pickled Shallot, Radish  
Everything Seasoning

*Wine Pairing: Rombauer, Sauvignon Blanc \$16*

## *Entrées*

**ROASTED BEEF TENDERLOIN \$51**

Sauteed Swiss Chard  
Potato Pave  
Black Garlic Demi

*Wine Pairing: Far Niente 'Post & Beam', Cabernet Sauvignon \$29*

**PAN SEARED HALIBUT \$45**

Garlic Potato Cream  
Slivered Asparagus and Snap Peas  
Lemon Beurre Blanc

*Wine Pairing: Pine Ridge, Chenin Blanc & Viognier \$12*

## *Dessert*

**ICEBOX CAKE \$12**

Layers of Graham Cracker, Chocolate Kahlua Whipped  
Cream, Chocolate Ganache and Toasted Meringue,  
Served with Vanilla Bean Creme Anglaise



Please note: Before placing your order, please inform your server if a person in your party has a food allergy.  
\*Consuming raw or undercooked meat or seafood may increase the risk of foodborne illness.