

Mother's Day Dinner at Sailor's Return

Appetizers

EGGPLANT STACK.....	\$16.95	
Eggplant, fontina cheese, spinach, prosciutto and tomato bordelaise		
SHRIMP COCKTAIL.....	\$16.95	
Served with cocktail sauce		
JUMBO LUMP CRAB CAKE.....	\$16.95	
Served with whole grain mustard sauce		
SMOKED FISH DIP.....	\$15.95	
Served with jalapenos, red onion, celery, carrots, and assorted crackers		
BAKED ESCARGOT.....	\$13.95	
Four cheeses and compound butter		
CRAB STUFFED PORTOBELLO MUSHROOM.....	\$21.95	
Melted Swiss cheese, demi glaze and lemon beurre blanc sauce		
TUNA NACHOS.....	\$19.95	
Crispy wontons, ahi tuna, sesame, ponzu sauce, sriracha mayo		
COCONUT SHRIMP.....	\$15.95	
Served with orange marmalade		



Soup

MANHATTAN SEAFOOD CHOWDER.....	Cup \$5.95	Bowl \$7.95
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Salads

HOUSE.....	\$8.95
Fresh greens, tomato, cucumber, red onion, croutons, and balsamic vinaigrette	
CLASSIC CAESAR.....	\$9.95
Crisp romaine lettuce, croutons, and parmesan cheese	
BEET.....	\$9.95
Fresh greens, roasted red beets, goat cheese, candied walnuts, and strawberry vinaigrette	
BABY ICEBERG.....	\$9.95
Crisp iceberg lettuce, tomato, chopped bacon, gorgonzola, red onion, and blue cheese dressing	

Entrees

FILET MIGNON.....	\$52.95
Grilled 10oz. filet and au poivre sauce. Served with a baked potato and fresh seasonal vegetable	
NEW YORK STRIP.....	\$45.95
Grilled 14oz. New York strip steak topped with herb compound butter and demi glaze. Served with a baked potato and seasonal vegetable	
ROASTED RACK OF LAMB.....	\$49.95
Rack of lamb topped with a demi glaze. Served with garlic mashed potatoes and seasonal vegetable	
CHICKEN CORDON BLEU KIEV.....	\$29.95
Stuffed chicken breast with black forest ham, Swiss cheese & garlic butter. Finished with demi glaze and beurre blanc sauce. Served with garlic mashed potatoes and seasonal vegetable	
PORK CHOP BORDELAISE.....	\$35.95
Parmesan basil breaded pork chop topped with a tomato bordelaise sauce and fontina cheese. Served with garlic mashed potatoes and seasonal vegetable	
PECAN CRUSTED HALIBUT.....	\$42.95
Pan seared pecan crusted halibut topped with blackberry beurre blanc sauce. Served with basmati rice and seasonal vegetable	
SEAFOOD IMPERIAL PASTA.....	\$39.95
Crab, shrimp and scallops sautéed in a Mornay cream sauce with rigatoni. Topped with parmesan panko bread crumbs	
GRILLED MAHI.....	\$34.95
Grilled mahi topped with mango salsa. Served with basmati rice and seasonal vegetable	
GRILLED SALMON.....	\$32.95
Grilled Salmon topped with lemon dill sauce. Served with basmati rice and seasonal vegetable	
CHILEAN SEABASS.....	\$44.95
Pan seared miso glazed Chilean sea bass served over wasabi mashed potatoes and sautéed baby bok choy	
JUMBO LUMP CRAB CAKES.....	\$36.95
Pan seared crab cakes with a whole grain mustard sauce. Served with garlic mashed potatoes and seasonal vegetable	
TWIN LOBSTER TAILS.....	\$59.95
Baked Twin 7oz. lobster tails. Served with drawn butter, garlic mashed potatoes and seasonal vegetable	

