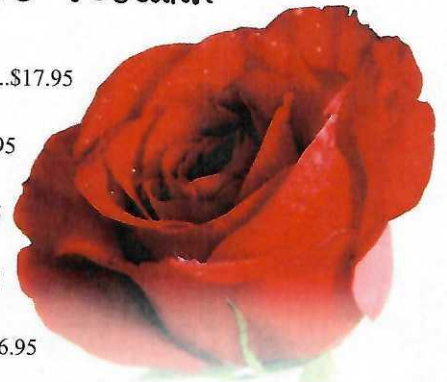


Mother's Day Dinner at Sailor's Return

Appetizers

EGGPLANT STACK..... Fontina cheese, spinach, prosciutto & tomato bordelaise	\$17.95
PEI MUSSELS..... White wine butter sauce. Served with garlic bread	\$16.95
SHRIMP COCKTAIL..... Served with cocktail sauce	\$19.95
BAKED ESCARGOT..... Herb compound butter, four cheese blend	\$15.95
FRIED GREEN TOMATOES..... House pimento cheese & smokey bacon	\$16.95
AHI TUNA NACHOS..... Crispy wontons, sesame tuna, ponzu, pickled ginger & wasabi	\$19.95
COCONUT SHRIMP..... Served with orange marmalade	\$16.95



Soup

FIRE ROASTED TOMATO BISQUE.....	Cup \$7.95	Bowl \$10.95
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Salads

BABY ICEBERG..... Crisp iceberg lettuce, chopped bacon, gorgonzola cheese, red onion & heirloom tomato with blue cheese dressing	\$12.95
CLASSIC CAESAR..... Crisp romaine lettuce, croutons & parmesan cheese	\$12.95
BEET SALAD..... Fresh greens, roasted beets topped with goat cheese, candied walnuts & strawberry vinaigrette	\$12.95
SAILOR SALAD..... Fresh greens, green apples, pumpkin seeds & gorgonzola crumbles served with key lime vinaigrette	\$13.95

Entrees

FILET MIGNON..... Grilled center-cut 9oz. filet topped with exotic mushrooms, served with garlic mashed potatoes & cabernet demi	\$54.95
RACK OF LAMB..... Rack of lamb served with garlic mashed potatoes & green beans finished with demi glaze	\$49.95
PORK CHOP BORDELAISE..... Parmesan basil breaded pork chop topped with tomato bordelaise & fontina cheese. Served with garlic mashed potatoes & green beans	\$38.95
TWIN LOBSTER TAILS..... Baked twin cold water 6oz. lobster tails. Served with drawn butter, garlic mashed potatoes & green beans	\$59.95
CHICKEN CORDON BLEU KIEV..... Stuffed chicken breast with black forest ham, Swiss cheese & garlic butter. Finished with a cabernet demi and beurre blanc sauce. Served with garlic mashed potatoes & green beans	\$34.95
SALMON..... Grilled Salmon served with parmesan risotto & green beans finished with lemon dill piccata	\$34.95
MAHI..... Grilled mahi served over garlic mashed potatoes & green beans, finished with bacon bourbon jam & crispy shallots	\$38.95
GROUPE..... Macadamia crusted grouper served with parmesan risotto & green beans, finished with blood orange beurre blanc	\$42.95
SCALLOP TRUFFLE RISOTTO..... Pan seared scallops served over parmesan risotto with exotic mushrooms. Finished with truffle oil & baby basil	\$44.95
SEAFOOD PASTA..... Linguine, calamari, mussels & chopped clams tossed in garlicky oil-based clam sauce	\$39.95

