

Mother's Day Dinner at Sailor's Return

Appetizers

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



Soup

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

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

Entrees

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

