

**Mother's Day Dinner 2019**

**A LA Carte 12:30-7:30pm (last seating)**

**We will serve this menu on the second floor from 12:30- 4pm and then in all the dining rooms from 4:30-7:30 pm.**

**There are only stairs to the second floor, no elevator**

**•Starters-**

<b>Mixed Greens-</b> Red grapes, Rogue Valley blue cheese, candied nuts, dark balsamic vinaigrette	<b>8.5</b>
<b>Chopped Iceberg-</b> Tomato, cucumber, bacon, Smokey buttermilk Rogue Valley blue cheese dressing	<b>9</b>
<b>Baby Spinach Salad</b> Candied pecans, creamy goat cheese, sun-dried cranberry-Port wine vinaigrette	<b>9</b>
<b>Grilled Romaine</b> Creamy garlic dressing, Parmignano-Reggiano cheese	<b>9.5</b>
<b>Crock of French Onion Soup</b>	<b>10</b>
<b>Freshly Shucked Raw Oysters on the Half Shell-\$MP</b>	

<b>Jumbo Lump Crab Cocktail*</b> Red sea salt, artisan olive oil; wakame seaweed salad	<b>15</b>
<b>Fresh Texas U12 Shrimp Cocktail*</b>	<b>3.25 each</b>
<b>House Made 3-Cheese Flatbread</b> Hand-made mozzarella, Reggiano, boursin, prosciutto, Tomato, aged balsamic	<b>13</b>
<b>Hand-rolled Shrimp Spring Rolls</b> Apricot, ginger BBQ sauce	<b>12</b>
<b>Kennett Square Mushroom Tart</b> Sautéed local mushrooms, truffle oil, triple cream brie	<b>12</b>
<b>Chef's Market Selection of Cheeses</b> Bayley Hazen Blue-Vermont blue veined-Ayrshire cow's milk Pleasant Ridge Reserve-WI-cow's milk, nutty, sweet, salt, sour Round Top Farm-Johnny's Clothbound Cheddar-PA-cow's milk	<b>22</b>

**• From the Steakhouse Grill\*-all steaks come with butter braised French green beans, herb butter, and BP steak sauce**

<b>15 oz. Prime Pork Chop</b>	<b>32</b>	<b>16 oz. USDA Prime Delmonico Ribeye</b>	<b>54</b>
<b>6 oz. Center Cut Choice Filet Mignon</b>	<b>37</b>	<b>10 oz. Barrel Cut Ribeye Creekstone Farm Black Angus</b>	<b>45</b>
<b>12 oz. Creekstone Farms NY Strip</b>	<b>39.5</b>	<b>10 oz. USDA Prime Center Cut Filet Mignon</b>	<b>56</b>
<b>14 oz. Milk Fed Veal Chop</b>	<b>45</b>	<b>14 oz. USDA Prime NY Strip</b>	<b>49</b>
		<b>Sauce</b>	<b>Classic Béarnaise</b>
			<b>\$2</b>
<b>Sides</b>			
<b>Creamy Spinach/Artichoke</b>	<b>8</b>	<b>Creamy Potato Puree</b>	<b>6</b>
<b>NOLA Blackening Spice</b>	<b>NC</b>	<b>Truffle Parmesan Fries</b>	<b>7.5</b>
<b>Bacon Fat Roasted Mushrooms</b>	<b>8.5</b>	<b>Salt Crusted Idaho Baked Potato</b>	<b>5</b>
		<b>House Cut Crispy Fries</b>	<b>5</b>
		<b>Grilled Asparagus+black truffle butter</b>	<b>9</b>

**• Entrées**

<b>Seared Jumbo Sea Scallops</b> Foraged mushrooms, truffled white asparagus sauce	<b>32</b>	<b>Spring Chicken</b> Pan roasted, free range, Lancaster county chicken Chopped iceberg and mixed greens, heirloom tomatoes, pancetta, avocado, honey-basil dressing	<b>18</b>
<b>Mushroom Ravioli</b> Parmesan-truffle cream sauce	<b>22</b>	<b>Crab Benedict (available until 3pm)</b> Poached eggs on top of jumbo lump crab cakes in place of Canadian bacon, hollandaise	<b>18</b>
<b>Texas Wagyu Beef Short Ribs</b> Cabernet reduction, heirloom baby carrots	<b>MP</b>	<b>Grilled Faroe Island Wild Salmon</b> Grilled asparagus+black truffle butter, herb beurre blanc	<b>26</b>

**\*Consuming raw or undercooked meat, poultry, Dairy or seafood may increase your risk of a food borne illness**

**Kids menu –for kids under 12-\$12**  
**House battered Chicken Tenders with crispy fries or macaroni and cheese**  
**House made hand cut fettuccine with a butter sauce**  
**Kids Cheeseburger with crispy fries**