

H A P P Y  
**MOTHER'S**  
*day*

*\$89.95 per guest*

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**AMUSE BOUCHE**

**CAVIAR**

Toast point with crème fraîche and caviar

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**APPETIZERS**

**BEEF CARPACCIO**

Beef tenderloin with mustard aioli, capers, hard boiled eggs, shallots, tomato, parmesan cheese

**MUSHROOM CREPE**

Stuffed with sautéed portabella mushrooms in a garlic red wine cream sauce

**QUAIL BRUSCHETTA**

Fried quail egg, prosciutto, and goat cheese

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**SALADS**

**WEDGE SALAD**

Baby iceberg lettuce, candied bacon, blue cheese dressing

**CAESAR SALAD**

Baby gem romaine, house dressing, cuban crouton, and shaved parmesan

**LOBSTER BISQUE**

Finished with sweet lobster and crème fraiche

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**ENTREES**

**CRAB STUFFED FILET MIGNON**

*Aged 30 days*  
with grilled asparagus

**PRIME RIB**

with JP creamy potato

**NEW YORK STRIP**

*Aged 45 days*  
with a petite loaded baked potato

**GOLDEN BENEDICT**

English muffin topped with sliced tenderloin, poached egg and golden hollandaise sauce

**GRILLED CEDAR PLANK SALMON**

Hand rubbed with creole mustard, brown sugar, and thyme, grilled on a cedar plank served with roasted veggies

**JP CHICKEN AND WAFFLES**

Classic Belgian waffle topped with crispy fried chicken

**CHICKEN PARMESAN**

Lightly breaded chicken breast topped with marinara and mozzarella cheese served over a bed of fettuccine egg noodles

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**DESSERT**

**CHOCOLATE CAKE**

with dark chocolate bark and ganache

**CARROT CAKE**

with cream cheese icing and caramel sauce

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Due to the sustainable ranches that we proudly purchase our beef from, we have limited availability.*