

H A P P Y
MOTHER'S
day

\$89.95 per guest

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

MAINE LOBSTER ROLL

Canadian lobster, lemon butter filling

ROCKIN' OYSTERS ROCKEFELLER

Broiled oysters topped with homemade cheese sauce, spinach, panko breadcrumbs and crispy prosciutto

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

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 broccolini

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

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.*