

mothers day menu

Starting at
\$90 per person

choose one

SWEET ENDINGS

Stranahan's cherry cheesecake

Classic New York-style cheesecake with Stranahan's Colorado Whiskey cherry compote

Chocolate Strawberry Trio

An elegant trio of chocolate-dipped strawberries

(GF) Flourless Chocolate Tort

Naturally gluten-free and finished with a dusting of cocoa powder and fresh berries.

(Vegan) Banana Manifesto

Finished with a rich coconut frosting and toasted nuts for a decadent vegan treat.

choose one

MAIN ENTREE

Crab cake Benedict

Two housemade crab cakes topped poached eggs and rich heirloom hollandaise sauce Finished with fresh herbs and a side of home fried potatoes.

Monte Cristo

smoked ham, roasted turkey, Swiss cheese, served w/parmesan truffle frites and apple walnut slaw

16 oz Queen Cut Prime Rib Upgrade to 24oz for \$25

tri-color fingerling potatoes, grilled broccolini, garlic port wine demi-glacé.

Upgrade Oscar Style: Add butter-poached crab classic hollandaise 15

Basil Pesto Cream Pasta

8 oz French-cut grilled chicken breast, basil cream sauce, roasted patty pan squash, pecorino cheese. Vegetarian Option: Substitute grilled eggplant in place of chicken.

choose one

STARTERS

Fruit & Cheese Board

artisanal selection of local and imported cheeses, seasonal fresh fruits, toasted nuts, and housemade preserves.

Fresh Baked Danish Basket

fruit fillings, sweet cream cheese, and rich almond paste.

Carrot curry Soup

slow-roasted carrots, coconut milk, and a fragrant blend of curry spices.

House salad

crisp greens, seasonal vegetables, and shaved carrots, tossed in your choice of dressing.