



# Mother's Day FEATURES

## APPETIZERS

### Salad Soliel

*Fresh slices of watermelon, black olives, red onion, and feta cheese and a hint of mint all placed over fresh greens; drizzled with raspberry vinaigrette*

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\$12

### Mediterranean Crab Cakes

*3 grilled crab cakes on wilted spinach, drizzled with sundried tomato and oregano puree*

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\$16

## ENTRÉES

### Filet Imperial

*6 oz. beef Tenderloin, cooked to preferred doneness topped by pate champignon and accompanied by a Port wine demi.*

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\$56

### Chicken Yvonne

*Baked chicken breast supreme (wing bone attached) stuffed with asparagus tips and cheddar, drizzled with tarragon infused hollandaise sauce*

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\$36

### Seafood Mélange

*Grilled salmon (2 oz), cod (3 oz), shrimp (2) and scallops (2) with herbed drawn butter on the side*

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\$37

*Entrees served with baked potato, whipped potato, garlic smashed potato or Asian style rice, and freshly prepared vegetables of the day*

*Substitute side salad (garden or Caesar) for \$4.50 or sweet potato fries with chipotle mayo for \$5*

# Mystic

