

# Mother's day Special

All Specials are Served Ala Carte with Fresh Bread and Dipping Sauce.  
Your Choice of Small House, Caesar or Spinach Salad is an Additional \$3.50

## Drinks

**House made Sangria** ..... **\$7.50/ \$24.95**

Fresh fruit, red wine, peach schnapps, apricot brandy, freshly squeezed orange juice finished with a splash of sprite.

**Turkovich "The Boss"** ..... **\$9.50 /\$36.95**

Plum, blackberry and toasted graham cracker with black currant and dark fruits. Blend: 85% Petite Sirah, 6% Cabernet Sauvignon, 9% Empanelled

## Special Entrées

**Filet Mignon** ..... **\$32**

Char Grilled Choice cut Filet .Chef's side dish and Vegetable.All Steaks Cooked Medium Rare unless Otherwise Specified .Gluten Free.

**Lobster Ravioli and Prawns** ..... **\$32**

Prawns, Shallots, Sugar Snap Peas, Tomatoes and Hand Made Lobster Ravioli Tossed in Lemon Dill Sauce.

**Pacific Cod with Lobster Tail Risotto** ..... **\$32**

All White Filet topped with a Herb Aioli and Pangrattato Crust. Baked golden Brown Served on top of a Lobster Tail Risotto. Finished with a Peas.

**Rib Eye Steak** ..... **\$32**

Char Grilled Rib Eye Steak, served medium rare Complimented with Rich Mushroom Demi-Glaze. Served with Mashed Potato and Vegetable.

**Salmon with Garlic Pasta** ..... **\$27**

Char grilled filet served on Tomato, Asparagus and Spinach Capellini. Lemon Dill Sauce Garnish.

**Beef Tips Dijon** ..... **\$27**

Fillet mignon tips sautéed with onion, garlic, mushrooms and tossed with our Brandy-Dijon sauce accompanied with Chef's side dish and Vegetable.

**Tortellini in a Sherry Cream Sauce** ..... **\$24**

Cheese Filled Tortellini in a Sherry Cream Sauce a hint of Tarragon, Tossed with prosciutto, Cherry Tomatoes, and Spinach. Finished with Parmesan.