

Mother's Day Menu 2021

Soup

Lobster Bisque 12

Salads

Caesar 6

Chopped romaine lettuce, garlic croutons, classic Caesar dressing, white anchovies, parmesan crisp

Mango Salad 12

Hydro bibb lettuce, baby arugula, ripe mango pieces, blueberries, blackberries, goat cheese, cashews, house blueberry vinaigrette dressing

Strawberry 12

Baby Spinach, frisee, strawberries, Lively Run goat cheese, red onions, toasted almonds, honey balsamic vinaigrette

Brunch

Asparagus Frittata Salad 14

Baby arugula, butter lettuce, cherry tomatoes, tempura battered asparagus, fried goat cheese, ham and asparagus frittata, balsamic vinaigrette

Buckwheat Strawberry Pancakes 15

Stack of buckwheat pancakes, strawberries, eggs, thick-cut bacon, local maple syrup

French Toast with Cinnamon Sugar, Pangrattato 15

French toast stacked with layers of rhubarb compote and whipped cream

Small Plates

Scallops 18

Pan seared U10 scallops, potato scallion cakes, wasabi caviar, teriyaki sauce

Crab Cakes 18

Two 3oz. cakes, sautéed spinach, sriracha aioli

Vegetarian Ravioli 15

House made ravioli stuffed with spinach and ricotta cheese, topped with an oyster mushroom béchamel sauce

Entrees

Shrimp Tagliatelle Pasta 24

Jumbo Shrimp, pancetta, fresh spinach, cherry tomatoes, fresh basil, prepared in a white wine garlic sauce, topped with Lively Run feta cheese

Filet Mignon 38

Grilled 8oz. filet mignon, house cut fries, fried kales, topped with a blue cheese cabernet sauce

Duck Breast 30

Hoisin glazed pan seared duck breast, Korean scallion cakes, sautéed asparagus

Rack of Lamb 34

Herb crusted rack of lamb, mushroom risotto, sautéed fried kale, finished with a rosemary lamb sauce

T-Bone 38

Grilled 16oz. certified angus beef T-Bone, mashed potatoes, grilled asparagus, finished with a cabernet sauce

Halibut 35

Pan seared halibut, couscous salad, tempura battered asparagus, finished with a lobster butter sauce

Surf and Turf Mkt

10 oz. Prime hanger steak, 8 oz. lobster tail, mashed potatoes, pan seared asparagus, finished with a cabernet sauce, and butter sauce