



## **Mother's Day & Convocation Dinner Menu**

**May 8<sup>th</sup>-10<sup>th</sup> & May 13<sup>th</sup>-17<sup>th</sup>, 2026**

### **Appetizer**

#### **Charcuterie Board for One or Two\***

*An assortment of house smoked meats, local cheese, olives, nuts, fruit, and grilled baguette*

-or-

#### **Strawberry Caesar Salad**

-or-

#### **Halibut Chowder**

*Made with potatoes, onions, and celery*

-or-

#### **Fish Cakes with Citrus Remoulade**

*Made with house smoked bacon, potatoes, onions and salt cod*

-or-

#### **Cold Smoked Salmon**

*Served on rye with creamed avocado, red onion, and capers*

-or-

#### **Blomidon Bruschetta**

*Marinated tomatoes on garlic baguette  
topped with shaved parmesan cheese*

### **Main Course**

#### **Grilled Filet of Beef 5oz/8oz\***

*Served over creamy mashed potato, carrot date puree, pickled mushrooms, fresh steamed broccoli,  
topped with red wine jus and bourbon bacon butter*

-or-

#### **Pan Baked Salmon with Maple Dijon Glaze**

*Served over mashed potato and wilted spinach  
topped with apple, radish and celery slaw*

-or-

#### **Lemon Chicken Piccata**

*Served over pappardelle and topped with parmesan*

-or-

#### **Pan Seared Scallops**

*Over coconut rice, with fruit salsa and chef's vegetables*

-or-

#### **Chili Lime Tofu**

*Over coconut rice with pickled vegetables and topped with fruit salsa and toasted coconut*

-or-

#### **Lobster Linguine\***

### **Coffee -or- Tea**

*\$72.50 for 3 Courses per person plus taxes & gratuity.*

*\*(8oz filet can be included for an additional charge of \$10.00)*

*\*(lobster linguine can be included for an additional charge of \$10.00)*

*\*(two-person charcuterie board can be included for an additional charge of \$12.00)*