

# Mother's Day

## DINNER MENU

### appetizers

Asparagus Soup 9

Grilled cheese croutons, buttermilk cream

Oysters MP

Lemon, fresh horseradish, house mignonette

Beef Tartare 20

Toasted house sourdough, beet purée,  
blue cheese, arugula, pickles, horseradish

Asparagus 14

Smoked confit potatoes, shaved speck,  
bright citrus hollandaise

Mushroom Toast 15

Wild mushrooms, sweet pea, mascarpone,  
soft egg, bitter greens

### entrées

Ribeye MP

Black garlic smashed fingerlings,  
seasonal vegetables, béarnaise

Surf and Turf 40

Short rib, seared scallops,  
smoked mustard potatoes, pea purée

Spiced Honey Glazed Cornish Hen 33

1/2 hen, leek bread pudding,  
rosemary carrot purée, Brussels

Lake Erie Yellow Perch 28

Panko, tartar, coleslaw, house frites

Sweet Pea Agnolotti 29

Mascarpone, mint, peas, wild mushrooms

Please inform us of any allergies or sensitivities.

Executive Chef Aaron Lynn, Sous Chef Josh Gardner Costa