

# Mother's Day Dinner

May 12, 2024

## Wines by the Glass

Laurent Miguel Rose	\$8.5	Foley Family EOS Pinot Noir	\$8
Anterra Pinot Grigio	\$8.5	14 Hands Merlot	\$8.5
EOS Sauvignon Blanc	\$8	J. Lohr Cabernet Sauvignon	\$10

*For more selections, please see our wine list*

## Appetizers

Spinach & Artichoke dip	10.95	Jumbo Shrimp Cocktail	13.95
Scallops wrapped in Bacon	13.95	Oysters on the half shell*	15.95
Vegetarian Eggroll, sweet chili sauce	10.95		

## First Course

*Choice of one*

Lobster Bisque	New England Clam Chowder
Wedge of Lettuce, crumbled cranberry stilton cheese, raspberry vinaigrette	Garden fresh Salad, apple cider vinaigrette

## Main Course

*Choice of one*

Prime Rib of Beef\*, *Served au jus* 38.95

Roasted Chicken Breast, *filled with Spinach & Boursin cheese* 35.95

Grilled Filet Mignon\*, *Cognac & mushroom sauce* 44.95

Salmon Dijonnaise, *Herb crusted fillet with hint of Dijon* 35.95

New England Scallops, *Lightly breaded and baked* 37.95

Wayside Lobster Casserole, *Sherried crumb topping* 45.95

*Entrees include our cheese spread appetizer, your choice of soup or salad, whipped potatoes, fresh vegetable medley, and Gristmill bakery basket. Children's dinners for ages 12 and under are \$25*

## Dessert

Banana Cream pie	\$5.95	Baked Indian Pudding	\$5.95
Ice cream puff	\$6.95	Ice Cream or Sherbet	\$4.95
Fresh Strawberry Shortcake	\$6.95	Vanilla Crème Brulee	\$6.95
Deep Dish Apple Pie, fresh whipped cream	\$5.95		

Freshly Brewed Columbian Coffees & Assorted Herbal Teas \$2.95

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness

*Before placing your order, please inform your server if anyone in your party has a food allergy*