

# Mother's Day Dinner

## 4 Course Pre Fixe Menu

### Appetizer

#### Minestrone Soup

*Colossal Shrimp Cocktail...additional \$8*

*Jumbo Lump Crabmeat Cocktail...additional \$8*

*Pennette Vodka*

Pink Vodka Sauce, Porcini Mushrooms

*Sweet or Hot Italian Sausage with Broccoli Rabe*

Sweet or Hot Italian Sausage with Broccoli Rabe, EVO, Garlic

*Stony Hill Inn's Seafood Salad*

Calamari, Shrimp, Octopus, EVO Lemon Dressing

*Four Cheese Ravioli*

Four Cheese Ravioli, Tomato Sauce, Basil

*Buffalo Mozzarella*

Buffalo Mozzarella, Prosciutto di Parma, Beefsteak Tomatoes, Roasted Peppers, & EVO

### Salad

*Caesar Salad*

Hearts of Romaine Lettuce Tossed with Caesar Dressing, Garlic Croutons, Topped with White Anchovies

*Stony Hill Salad*

Romaine Lettuce, Tomato, Onion, Cucumber, Olives with House Dressing

### Entrée

*Chicken Sanzari* ..... \$58  
Boneless breast "Francese style" diced tomatoes, capers, pinot grigio sauce, with roasted potatoes

*Grilled Salmon Balsamic* ..... \$65  
Simply grilled Atlantic Salmon topped with sautéed tomatoes and a Balsamic Glaze.

*16 oz. Prime Organic Pork Chop* ..... \$68  
Maple Glazed Served with Sweet Hash and Vegetables

*Sole Francese* ..... \$68  
Sautéed Spinach, Lobster Raviolo

*Jumbo Shrimp* ..... \$68  
Jumbo Shrimp Sautéed with Capers, Artichokes, Lemon and Butter, White Wine Sauce,

*Boneless Beef Short Ribs* ..... \$70  
Boneless Short Ribs of Beef Braised in Red Wine, Balsamic Glazed Cippolini Topped with Horseradish Chive Butter, Mashed Potatoes and Vegetable

*Twin Lobster Tails* ..... \$75  
Two 6oz Lobster Tails simply grilled and served with sweet drawn butter.

*Veal Chop Arrabiatta* ..... \$75  
Sautéed Peppers, Onions and Mushrooms

*Surf & Turf* ..... \$75  
8 oz. Filet Mignon plated with a 6 oz. Lobster Tail