

Mother's Day Dinner Menu

Soup & Salads

Seasonal Soup <i>Chef's selection</i>	7
Classic Caesar Salad <i>garlic crouton, parmesan, (add anchovies 2)</i>	8
Cherry & Pistachio Salad <i>baby gem lettuce, fresh burrata, red wine cherries, fresh herbs, buttermilk pistachio dressing</i>	12
Shrimp, Crab & Avocado Salad <i>arugula, cherry tomatoes, cucumber, tangy tomato-horseradish vinaigrette</i>	12
Wedge Salad <i>iceberg lettuce, bacon, red onion, tomatoes, cucumber, blue cheese crumbles, choice of dressing: 1000 Island, blue cheese dressing, or 50/50</i>	8/11

Appetizers

Shortbread Crusted Brie <i>strawberry puree, arugula, pecans, and strawberry salad</i>	9
Soft Shell Crab <i>asparagus, tomatoes, avocado</i>	14
Hummus <i>roasted red peppers, vegetable crudite, house made pita</i>	9
Roasted Soybeans <i>sea salt, cracked black pepper</i>	6
Goat Cheese Gnocchi <i>short rib, tomatoes, mushrooms, asparagus, horseradish gremolata</i>	12
Shrimp, Crab or 50/50 Cocktail <i>your choice of crab cocktail, shrimp cocktail or 50/50</i>	15
Smoked Salmon Lettuce Wraps <i>bibb lettuce, cream cheese, red onion, capers, cucumbers, everything bagel spice</i>	10

Entrees

Queen/King Cut Prime Rib 29/32
grilled asparagus, sweet potato fingerlings, button mushrooms, horseradish crema

Lobster Fried Rice 29
pineapple and shrimp fried rice, shiitake mushrooms, coconut curry, tempura green beans, sweet soy reduction

Spring "Surf & Turf" 28
scallops & tender veal, favas, marinated strawberries & crispy potatoes, black pepper whipped goat cheese

CI Signature Crab Cakes 26
salt & vinegar fingerling potatoes, tangy spring slaw, fancy tartar sauce

7 oz Filet Oscar 33
sweet potato puree, grilled asparagus, chilled colossal crab & hollandaise, red wine reduction

Spring Chicken Brushetta 24
pan roasted organic chicken breast, crispy leg confit, sourdough crouton with basil whipped ricotta, asparagus, cipollini onions & mushrooms, farmer's egg, light chicken gravy, spicy basil honey

Lobster Cobb 29
lobster, shrimp, lump crab, mixed greens, egg, bacon, avocado, cucumber, tomato, asparagus, radish, red onion, horseradish spiked 1000 island dressing

Organic Wild Isles Salmon 26
sugar snap peas & heirloom carrot risotto, tangy carrot puree

Pork Chop Parm 26
breaded bone-in pork, fresh mozzarella, marinara, basil oil, balsamic reduction

Please alert your server of any food allergies as all ingredients on our menu are not listed. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. 20% Gratuity is added to all parties of six or more.

MENU IS SUBJECT TO CHANGE ~ LIMITED QUANTITIES