



Mother's Day 2019

Brunch Appetizers

Thai Coconut Shrimp Jicama mango slaw & chili lime sauce	16	Gazpacho WP Farmer's market vegetables, croutons & basil	9
Crispy Calamari Vinegar peppers, marinated red onions, basil, served with spicy marinara & charred lemon	16	Sam's Field Greens Salad Grape tomatoes, cucumbers, red onions, kalamata olives & balsamic vinaigrette	8
Mussels Mariniere Frites Steamed in white wine with shallots, parsley, served with rosemary frites & roasted garlic aioli	16	Classic Onion Soup Fresh herb crostini, melted jarlsberg cheese, topped with frizzled onions	9
Mushroom Straws Mushrooms & herbs in a crisp pastry shell served with a blue cheese & parmesan dip	13	Shrimp Pot Sticker Served with Asian dipping sauce	9

Brunch Entrees

*All Brunch Entrees Include a Complimentary Mimosa, Bloody Mary, Bellini or Champagne
(For "Unlimited" add \$10.00 for 2 hour seating)*

Served w/Freshly Baked Miniature Almond Croissants, Apple Danishes, Blueberry & Chocolate Scones

"The Brunch" Grilled Chicken Cobb Salad Avocado, tomato, crumbled blue cheese, bacon, greens, balsamic vinaigrette & warm poached egg	23	Slow Roasted Salmon Pan-seared lemon herb crusted, sautéed broccolini & lobster sauce	29
Smoked Salmon Benedict Poached eggs, smoked salmon, English muffin, home fries & fine herb hollandaise	22	Crab Cakes Jicama mango slaw, old bay hand-cut fries & lemon caper tartar sauce	28
Poached Eggs Florentine Poached eggs, grilled ham, creamed spinach, tomato, saffron hollandaise, English muffin & home fries	21	Pecan Crusted Chicken Breast Whipped potatoes, sautéed spinach, honey-glazed carrots & whole grain mustard sauce	26
Stuffed French Toast Custard-battered brioche stuffed with cream and cinnamon apples, served with walnuts & bourbon maple syrup	20	Lobster Frittata Maine lobster meat, asparagus, aged cheddar & home fries	24
Hudson Valley Farmer's Market Frittata Spinach, mushroom, tomato & feta cheese	20	Steak & Eggs Grilled filet mignon, two eggs any style, hash browns & hollandaise	28

Wines

<i>White</i>		<i>Red</i>	
Pinot Grigio <i>Vicolo '17</i> ITA	11 40	Pinot Noir <i>McManis '16</i> CA	11 42
Rosé <i>Simi '17</i> Sonoma CA	12 46	Malbec <i>Graffigna '16</i> ARG	12 46
Sauvignon Blanc <i>Brancott '17</i> NZ	14 52	Cabernet Sauvignon <i>Josh Cellars '16</i> CA	14 52
Chardonnay <i>Canon Thirteen '16</i> CA	13 48	Super Tuscan <i>Centine Banfi '16</i> ITA	12 46
Sancerre <i>Roches de Lumieres</i> FRA	14 52	Tempranillo <i>Campo Viejo '16</i> ESP	46
Pinot Grigio <i>Pighin '16</i> ITA	44	Cabernet Sauvignon <i>Dona Paula '16</i> ARG	48
Rosé <i>Chateau La Sauvageonne '17</i> FRA	52	Merlot <i>Sterling Vintners Collection '15</i> CA	52
Sauvignon Blanc <i>Starborough '17</i> NZ	50	Bordeaux <i>Chateau Les Trois Croix '12</i> FRA	72
Chardonnay <i>Edna Valley '16</i> CA	52	Red Blend <i>Cakebread Mullan Rd</i> CA	84
Chardonnay <i>Beringer Luminous '16</i> CA	62	Brunello di Montalcino <i>Argiano '13</i> ITA	89

****Mom's Special Champagne Veuve Clicquot "Yellow Label", FRA 15/75****

**All of us here at Sam's of Gedney Way want to wish everyone a
Happy Mother's Day and a sincere thank you for choosing us on this very special day**