



# Mother's Day 2019

## Dinner Appetizers

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

## Dinner Entrees

<b>Slow Roasted Salmon</b> Pan-seared lemon herb crusted, sautéed broccolini & lobster sauce	29	<b>Murrays Farm Chicken</b> Maple-roasted baby heirloom carrots, whipped potatoes & whole grain mustard sauce	26
<b>Seared Sesame Crusted Tuna</b> Sushi jasmine rice, mango salsa & chili lime sauce	28	<b>Pan-Seared Filet Mignon &amp; Shrimp</b> Green beans, Yukon gold mashed potatoes, onion rings & bordelaise sauce	36
<b>Maine Lobster Salad Tower</b> Layered mango & guacamole with cucumbers & green goddess dressing	28	<b>Roast Prime Rib of Beef</b> Yorkshire pudding, roasted fingerling potatoes, French beans & country gravy	34
<b>Eggplant "Under the Brick"</b> Roasted and topped with grilled tofu, roasted chickpeas, spinach pesto & grana cheese	24	<b>Grilled Cowboy Rib Eye Steak</b> creamed spinach & horseradish cream	34

## 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\**