



**Three Course Mother's Day Brunch with
Bottomless Champagne, Mimosa's & Bloody Mary's**

(2 hours limit per table, Kids - \$39.95)

**Available from 9am – 12pm*

Appetizers

Toasted Cheese Ravioli	\$13	Crab Cake	\$18
Escargot	\$17	Beef Carpaccio	\$16
		Shrimp Cocktail	\$18

Three Course Brunch includes: starter, entrée & dessert

Starter Selection

Lobster Bisque	Caprese Burrata Salad	Caesar Salad
Arugula & Asian Pear Salad	Blue Wedge Salad	Organic Baby Greens Salad

Entrée Selection

Spinach & Mushroom Ravioli <i>Tomato & arugula sauce</i>	\$49.95	The Lakeside Omelet <i>Applewood smoked bacon, avocado, jack cheese & salsa</i>	\$49.95
Striped Lobster Ravioli <i>Maine Lobster with shrimp & sherry cream sauce</i>	\$59.95	Petite Filet Mignon & Eggs any style	\$59.95

Grilled Salmon & Vegetables Salad <i>Zucchini, bell pepper, carrot & balsamic vinaigrette</i>	\$59.95	Eggs Florentines <i>Spinach, Canadian bacon with Hollandaise sauce</i>	\$49.95
Grilled Salmon <i>Mix seasonal veggies & roasted potatoes, tomato caper beurre blanc</i>	\$59.95	Vegetarian Omelet <i>Spinach, tomatoes, onions, mushrooms & cheddar cheese</i>	\$49.95
Scampi Boccaccio's <i>Pan seared shrimp, capers, garlic, white wine, linguini</i>	\$69.95	Frittata <i>Italian omelet with sausage, peppers, onions, mushrooms</i>	\$49.95
Spring Vegetables Primavera (GF) <i>Broccoli, heirloom cherry tomatoes, asparagus</i>	\$49.95	Traditional Eggs Benedict <i>Canadian bacon, poached egg, Hollandaise sauce</i>	\$49.95
Tagliatelle Bolognese <i>Slow braised ground veal & beef</i>	\$49.95	Smoked Salmon Benedict <i>Smoked salmon, poached egg, Hollandaise sauce</i>	\$49.95

Dessert Selection

Tiramisu ~ Croissant Bread Pudding ~ Fresh Berries & Crème
Chocolate Covered Strawberries ~ Cheese Cake ~ Cream Caramel

Three Course Mother's Day Dinner with Bottomless Champagne, Mimosa's & Bloody Mary's

(2 hours limit per table, Kids - \$39.95)

*Available from 12pm – 7:30pm

Appetizers

Toasted Cheese Ravioli	\$13	Crab Cake	\$18
Escargot	\$17	Beef Carpaccio	\$16
		Shrimp Cocktail	\$18

Three Course Dinner includes: starter, entrée & dessert

Starter Selection

Lobster Bisque Caprese Burrata Salad Caesar Salad

Arugula & Asian Pear
Salad

Blue Wedge Salad

Organic Baby Greens
Salad

Entrée Selection

Spinach & Mushroom Ravioli <i>Tomato & arugula sauce</i>	\$49.95	Chicken Parmigiana <i>Breaded chicken, mozzarella cheese, linguini pomodoro</i>	\$54.95
Chicken Cordon Bleu <i>Breaded, stuffed with cheese & ham, Dijon mustard sauce, baby vegetables & mashed potatoes</i>	\$49.95	Eggplant Parmigiana <i>Breaded eggplant, onions, tomatoes, mozzarella & marinara</i>	\$49.95
Grilled Salmon <i>Mix seasonal veggies & roasted potatoes, tomato caper beurre blanc</i>	\$59.95	Grilled Filet Mignon <i>Roasted garlic bordelaise sauce, baby vegetables & potatoes</i>	\$69.95
Scampi Boccaccio's <i>Pan seared shrimp, capers, garlic, white wine, linguini</i>	\$69.95	Herb Crusted Rack of Lamb <i>Roasted potatoes & mix vegetables, with creamy garlic sauce</i>	\$64.95
Chilean Sea Bass <i>Pan seared & served with asparagus, roasted tomato, citrus butter sauce</i>	\$74.95	Prime Rib of Beef <i>Baby vegetables & potatoes</i>	\$69.95
Seafood Risotto <i>Shrimp, scallops, fish, white wine & butter</i>	\$74.95	Striped Lobster Ravioli <i>Maine Lobster with shrimp & sherry cream sauce</i>	\$59.95

Dessert Selection

Tiramisu ~ Croissant Bread Pudding ~ Fresh Berries & Crème
Chocolate Covered Strawberries ~ Cheese Cake ~ Cream Caramel