

**MOTHER OF
THE MONTH
(M.O.M)**



**ELAINE
COGAN**

LUNCH

Tuna Melt

house made tuna salad, sliced tomatoes & cheddar cheese, served open-faced on grilled country bread with a side of french fries

8.95

ENTREES

Brisket Sauerbraten

slow-braised beef brisket with onions, carrots, celery & potatoes, served with seasonal vegetables

16.95

Bouillabaisse

a provençal seafood stew filled with mussels, clams, fresh fish, prawns & potatoes, in a saffron tomato broth served with rouille (saffron-garlic mayonnaise) & crostini

18.95

DESSERT

Poppy Seed Layer Cake

moist poppyseed cake filled with marionberry jam with a lemon buttercream frosting, served with berry sauce

5.95

SPECIAL WINE

Marigny-Neuf Sauvignon Blanc, Marigny-Brizay, France, '05 \$8.00 glass \$32.00 bottle

**we accept visa, mastercard, discover, diner's club & american express
no personal checks, please • sorry, no more than 4 separate checks per table
we reserve the right to add 18% gratuity to split checks & parties of 6 or more
split plate charge \$1.00**