



# The Studio

KITCHEN & COCKTAILS

# Mother's Day

\$79 Adults | \$29 Children (5-11 yrs)

## STARTER

Choice of:

### Classic Caesar Salad

Crisp Romaine Lettuce, House Caesar Dressing, Garlic Croutons, Shaved Parmesan

### House Salad

Crisp Romaine Lettuce, Iceberg, Red Cabbage, Bacon, Blue Cheese, Onions, Cucumber, Avocado, Bacon Vinaigrette

### Avocado Toast

Sourdough Bread, Avocado Mash, Pickled Red Onion, Arugula, Chili Oil, Cage-Free Eggs

### Lobster Bisque Cup

Cognac, Corn Biscuit

### Crab Cake

Corn Maque Choux, Creole Remoulade

## ENTREE

Choice of:

### Braised Short Ribs

Whipped Potato, Duck Fat Carrots, Mushroom Demi

### Crispy Skin Salmon

Sauteed Spinach, Lemon Capers, Butter Sauce

### Pan Roasted Chicken

Whipped Potatoes, Green Beans, Pan Jus

### Steak & Fries

Grilled Sirloin, Chimichurri, Pepper Jam

### Vegetable Rigatoni

Wild Mushrooms, Broccolini, Pine Nuts, Tomato Confit, Sage, Sarvechio Cheese

### Fried Chicken & Waffle

Belgian Waffle, Crispy Chicken Breast, Herb butter, Hot Honey

### PB&J French Toast

Thick- Sliced Brioche, Creamy Peanut Butter, Strawberry Compote, Vanilla Whipped Cream, Maple Syrup

## DESSERT

Choice of:

### Chocolate Mousse

Amarena Cherry, Salted Pistachio

### Vanilla Bean Crème Brûlée

Blue Berry Sauce, Vanilla Whipped Cream

### Warm Bread Pudding

Eggnog Anglaise, Whipped Cream

### Key Lime Pie

Raspberry Sauce