

FIRE OAK GRILL

Mother's Day Brunch Celebration

SUNDAY, MAY 14TH, 2017

**\$50 PER PERSON
(WHILE QUANTITIES LAST)**

1ST COURSE

HOUSE-MADE RICOTTA FILLED RAVIOLI IN A TOMATO BASIL SAUCE

**SMOKED SALMON BRUSCHETTA WITH WHIPPED HERB CREAM CHEESE,
SHAVED RED ONION, CRISPY CAPERS & FRESH DILL**

QUICHE LORRAINE WITH BACON LARDONS & SMOKED GOUDA

2ND COURSE

CHOPPED CAESAR SALAD WITH ASIAGO & FOCACCIA CROUTONS

LUMP CRAB & CORN CHOWDER

**BABY SPINACH WITH FRESH STRAWBERRIES, CRUMBLLED GOAT CHEESE,
WALNUTS & HOUSE-MADE STRAWBERRY BALSAMIC VINAIGRETTE**

3RD COURSE

**BEEF TENDERLOIN BENEDICT ON SCRATCH-MADE BUTTERMILK BISCUIT
WITH POACHED EGG & CLASSIC HOLLANDAISE SERVED WITH CRISPY
POTATOES**

**MUSHROOM DUXELLES STUFFED CHICKEN WITH GARLIC MASHED POTATOES,
ASPARAGUS AND LEMON CREAM SAUCE**

**PAN SEARED SHRIMP WITH JALAPEÑO CHEDDAR GRITS, PAPPADIEW PEPPERS
& ROASTED TOMATOES**

4TH COURSE

CLASSIC CHEESECAKE WITH LEMON CURD

**MINI CARROT CAKE WITH CREAM CHEESE FROSTING DRIZZLED WITH A
BROWN SUGAR BOURBON SAUCE**

BISCUIT BREAD PUDDING WITH BRANDY CREAM SAUCE

KIDS MENU

\$12

GRILLED CHEESE WITH KETTLE CHIPS

CHEESY SCRAMBLED EGGS WITH BACON & TOAST

GRILLED CHICKEN ALFREDO PASTA

DESSERT

HOUSE-MADE CHOCOLATE CHIP COOKIE