



Mother's Day

SPECIALS IN THE CHIPPEWA ROOM

Sunday, May 9th, 2021, 3 - 9 pm

3 course
dinner!

Other Specials

ACCOMPANIMENTS

SALAD CHOICE Caesar, Romaine Wedge, or Tossed Salad

STEAMED BRUSSEL SPROUTS

TWICE BAKED POTATO

CHOCOLATE MOUSSE CAKE

ENTREES

SLOW ROASTED PRIME RIB

10 - 12 OUNCE HAND CUT CHOICE BEEF
Horseradish cream sauce and au jus 30

SURF AND TURF

5 ounce filet mignon with your choice of one

5 - 6 OUNCE COLD WATER LOBSTER TAIL with drawn butter and
lemon wedge 46

1/2 POUND SNAP AND PULL CRAB LEGS with drawn butter and
lemon wedge 43

6 JUMBO SHRIMP sautéed, deep fried, or coconut style 36

APPETIZERS

STEAMED MUSSELS
your choice of Thai curry or Provencale 11

EDGAR'S BEER CHEESE AND CRACKER BASKET
A Chippewa Room classic 3

LIBATIONS

MOMOSA house champagne and orange juice 7

MOMMYJITO Bacardi white rum muddled with fresh mint and lime 8

PROPHECY ROSE soft red fruits with a hint of peach, 250 ML 6

DESSERT

CHOCOLATE MOUSSE CAKE Heidi's homemade 4