

Mother's Day At The Oldé Bryan Inn, 2016

Drink of the Day ~~

Champagne Cosmo

10

Citrus vodka, triple sec, lime juice, cranberry juice & prosecco

Appetizer Special ~

Balsamic Marinated Shrimp Brushetta

11.99

Jumbo shrimp are marinated in a tangy balsamic vinaigrette and served atop garlic crostinis with a fresh tomato brushetta blend and laced with a balsamic reduction.

The Main Events ~~

Apple Mint Raisin Pork Tender Loin

22.99

Pork tenderloin is rubbed with roasted garlic and cracked black pepper, grilled and complimented with a fresh apple, brown sugar and golden raisin mint chutney. Served with an oven baked potato and fresh steamed vegetables.

Chicken Broccoli Rabe Sauté

21.99

Chicken breast strips are sautéed in garlic butter with sliced mushrooms, broccoli rabe, sweet bell peppers and arugala, finished in a blushing cream sauce and served with broccoli rabe and sausage filled raviolis. Topped with grilled garlic toast and Parmesan cheese.

Honey Orange Swordfish

25.99

Fresh Atlantic swordfish is seasoned and grilled to your liking, laced with a fresh orange zest and juice spiked yogurt sauce; Finished with a timbale of wild rice pilaf and fresh steamed vegetables.

Dessert Special ~

Homemade Strawberry Shortcake

6.99

