

Mother's Day Menu

Appetizers

Shrimp Cocktail	\$13
Slow Poached Jumbo Shrimp Served with a Chipotle Cocktail Sauce & Lemon Wedges	
Parmesan Fried Calamari	\$13
Lightly Breaded Calamari with Red Pepper Strips, Fried Spinach & Cajun Remoulade Aioli	
Raspberry Grilled Brie	\$13
Creamy Grilled Brie Topped with a Raspberry Port Wine Sauce & Drizzled with Melba, Served with Bread & Crackers	
Duck Egg Rolls	\$11
Slow Cooked Duck Rolled with Cabbage, Carrot, Ginger & Shiitake Mushrooms in a Crisp Wonton, Painted with Sweet Soy & Sriracha Aioli	
Eggplant Tower	\$9
Pan Fried Eggplant Layered with Tomato Basil Relish & Asiago, Drizzled with Balsamic Reduction	

Soups

Cup \$3.50 Bowl \$4.50

- Butternut Squash**
- Italian Wedding Soup**

Brunch

(All Brunch Items Come with Side of Fruit)

Quiche	\$10
Fluffy Eggs Baked into a Pie Shell with Turkey, Bacon, Swiss, Mushrooms & Caramelized Onions, Served with Cup of Soup	
Lobster Eggs Benedict Tower	\$21
Half Lobster Tail Layered with Buttery Toasted Muffin, Grilled Tomatoes, Bacon & White Wine Poached Eggs, Laddled with a Rich Smoked Paprika Hollandaise	
Chorizo Ham Omelet	\$12
Chorizo Sausage, Ham, Bacon, Red Peppers, Sharp White Cheddar & Tomatoes Encased in Fluffy Eggs Whites	
Bagels & Lox	\$14
Toasted Bagel Topped with Smoked Salmon, Herb Cream Cheese Spread, Tomato, Avocado, Red Onion & Spring Mix	
Mascarpone Wild Berry Belgian Waffles	
\$13	
Made to Order Fresh Belgian Waffles Topped with Grand Mariner Mascarpone, Blueberries & Strawberries, Drizzled with a Raspberry Infused Honey	

Salad Entrees

Summer Berry Salad	Strip Steak...\$17 Grilled Chicken...\$12 Salmon...\$18
Spinach Tossed with Strawberries, Blueberries, Fried Goat Cheese Balls, Red Onions & Candied Almonds in a Light Lemon Poppy Seed Dressing	
Chopped Kale & Brussels Sprout Salad	Strip Steak...\$17 Grilled Chicken...\$12 Salmon...\$18
Chopped Kale & Shaved Brussels Sprouts Tossed with Granny Smith Apples, Cranberries, Blue Cheese, Walnuts & Red Onions, Tossed with a Creamy Honey Sweet Vidalia Vinaigrette	
Chicken & Waffle Salad	\$12
Buttermilk Marinated Fried Chicken Tossed with Romaine, Waffle Croutons, Candied Bacon, Red Onions, White Cheddar & Red Peppers, Tossed in a Bourbon Peach Vinaigrette	
Grilled Chicken Caesar	Strip Steak...\$17 Grilled Chicken...\$12 Salmon...\$18
Tender Grilled Chicken Served on a Bed of Romaine Tossed with Croutons, Asiago & House Made Caesar Dressing	

Entrees

(All Entrees come with the Bella House Salad. Upgrade to Caesar \$3.00)

Cast Iron Seared Mushroom Strip Steak

\$35

12oz Strip Steak Seared with Roasted Garlic & Peppercorns, Ladled with Brandy Cream Pan Jus, Served with Shaved Brussels Sprouts & Roasted Fingerling Potatoes

Mango Salsa Salmon

\$25

Seared Fillet of Salmon Topped with Mango Habanero Salsa, Served on a Bed of Couscous, Spiced Almonds & Wilted Spinach, Painted with Cilantro Pesto & Avocado Chipotle Aioli

Sesame Seared Tuna

\$26

Sesame Crusted Ahi Tuna Served with Wasabi Ponzu Sauce, Seaweed Salad & Tempura Haricot Vert, Painted with Sweet Soy & Wasabi Aioli

Pecan Crusted Chicken

\$21

With Roasted Red Potatoes, Haricot Vert & Caramelized Onions, Draped with a Rich Raspberry Brie Sauce & Asiago

Grilled Strawberry Rhubarb Chicken

\$20

Grilled Chicken Breasts Painted with a Strawberry Rhubarb Jam, Served on a Bed of Chopped Kale & Shaved Brussels Sprouts Tossed with Granny Smith Apples, Cranberries, Fried Goat Cheese Balls, Walnuts, Red Onions & Creamy Honey Vidalia Vinaigrette

Filet Mignon

\$36

8oz Grilled Filet Topped with Jameson Confit Onions, Bacon & Blue Cheese, Served on Roasted Garlic Sherry Sautéed Mushrooms & Bias Cut Asparagus with Port Wine Balsamic Drizzle

Chorizo Tortellini

Chicken...\$21 Shrimp... \$25

Chorizo, Red Peppers, Spinach & Caramelized Onions in a Spicy Tomato Basil Cream over Tri-Colored Tortellini

Beef Cheek Ravioli

\$28

Braised Porcini Beef Cheek Stuffed into a Peppered Pasta Dough, Tossed with Roasted Tomatoes, Watercress, Walnuts, Mushrooms & Blue Cheese in a Light Truffle Oil Parmesan Cream

Shrimp & Scallop Charred Asparagus Pesto Linguine

\$27

Shrimp & Scallop Sautéed with Mushrooms, Red Peppers, Caramelized Onions, Pine Nuts & Spinach in a Light White Wine Charred Asparagus Pesto