

# HAPPY MOTHER'S DAY!

## Appetizers

**Meatball Marinara:** Pair of Homemade Kobe beef meatball cooked and served in bourbon tomato herb sauce . \$18.99

**Stuffed Shrimp:** Jumbo shrimp stuffed with crab, mascarpone cheese and herbs served with brandy lemon cream . \$22.99

**Calamari:** Lightly battered steaks fried to a crisp, golden brown. Served with our house marinara sauce. \$19.99

**Renaissance Crab Cake** Pair of fried lump crab cakes served over vegetables with Chardonnay cream reduction.\$17.99

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## Housemade Soups & Salad

**Mushroom Bisque** Oven roasted wild mushrooms, caramelized onion, fresh herbs, and brandy cream. \$9.99

**Crab Bisque with Bacon** .Lump crab, smoked bacon, fine vegetables and cognac cream. \$9.99

**Renaissance Caesar.** Hearts of Romaine, Herb croutons , shaved parmesan ,and house dressing. \$7.99

**Mediterranean Salad** Hearts of romaine lettuce topped with feta cheese, tomatoes, cucumbers and kalamata olives. Tossed with lemon and olive oil dressing \$7.99



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All Entrees served with Fresh Baked  
Focaccia bread and olive oil

## Main Entrees

Served 11 Am- 7:00 PM

### Filet Mignon

Slow roasted black angus tenderloin accompanied by . Proposed with truffle port demi glaze. Served with seasonal vegetables and Yukon potato.\$59.99.  
Add butter poached cold water lobster tail \$39.99

### New York Steak

A thick, 14 Oz center-cut, aged Black Angus steak, charbroiled until you say when.  
Boldly seasoned with fresh cracked. pepper and topped with Maitre'd butter.

Served with vegetables and Yukon potatoes \$43.99  
Add butter poached cold water lobster tail \$39.99

### Tomahawk Pork Chop

Grilled 16 oz. marinated pork chop served with parmesan potato purée and vegetables,  
Finished with Port cranberry glaze. \$39.99

### Grilled New Zealand rack of Lamb

Marinated New Zealand rack of lamb grilled over open fire to perfection.  
Served with mushroom risotto and Shiraz demi glaze. \$45.99

### Stuffed Lobster

10 Oz cold water lobster tail stuffed with sautéed shrimp, lobster chunks, garlic, fresh herbs.  
Served over spinach risotto in lemon chardonnay reduction. \$59.99

### Stuffed Salmon

8 oz. filet of fresh Atlantic salmon stuffed with spinach, garlic, Marscapone cheese.  
Served with Tuscan vegetables & finished with lemon butter cream sauce. \$38.99

### Shrimp and Chicken Gumbo

Shrimp, chicken, andouille sausage and vegetables simmered in a Cajun style broth.  
Served with basmati rice.\$35.99

### Moroccan Tagine

A popular Casablanca style stew of selected meat, braised with onion, tomato, cumin, green olives and ginger.  
Finished with saffron harisa sauce reduction over basmati rice. Garnished with preserved lemons .  
Choice of chicken, Shrimp or vegetable. \$32.99

### Maple Chicken

Herb crusted chicken breast stuffed with dried cherries, Apricots, Spinach and mascarpone cheese.  
Served in maple bourbon reduction over parmesan potato purée and vegetables. \$29.99

### Tortellini De Renaissance

Sautéed chicken breast, shrimp, fresh basil, garlic, bell peppers in parmesan cream sauce,  
over tricolor cheese tortellini. \$29.99