

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. \$21.99

Renaissance Crab Cake Pair of fried lump crab cakes served over vegetables with Chardonnay cream reduction.\$18.99

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. \$8.99

Mediterranean Salad Hearts of romaine lettuce topped with feta cheese, tomatoes, cucumbers and kalamata olives. Tossed with lemon and olive oil dressing \$8.99

Mom

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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

Bone-in Ribeye

Carefully aged 20 oz Bone-in Ribeye charbroiled to your liking. Served with scalloped potatoes,
vegetables and red wine Au jus. \$69.99

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. \$46.99

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. \$39.99

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. \$33.99

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