





Mother's Day
BRUNCH

Entrees include a choice of starter and a selection from our desserts

STARTERS
(select one)
FRESH CORN AND LOBSTER BISQUE garnished with
cash meat and crottini
CAESAR SALAD
CRUNCHY COCONUT SHRINP (2 therinp) with typey sature
CAPRESE SALAD tomato & mozatella
cheres, toned with badawin battl oil garnish
SEARED AHI TUNA with tomato, pickled ginger
and seawed

ENTREES
(select one)
TRADITIONAL EGGS BENEDICT with Canadian \$54
bacon, Frighth muffit, houre and potators and bollandatise sauce
SEAPOOD CIOPPINO a rich tomator garlic saffron srew with local muses's 72
dams, shrimp and scallops topped with garlic toast & rangel hair pasta
GRILLED SALMON over coconut barmati rice and dill artichoke sauce \$64
SIOW ROASTED PRIME RIB AU JUS
with a baked garlic whole potator and spring vegetables \$72
(Add promos \$14)
PARMESAN GNOCHI \$54
with statied mushroom, spiraded with creamy sauce
SHADAS VEGGIE OMELETTE \$54
with seasonal vegets of spart cheese

DESSERTS
(select one)
COCONUT FILAN with WILD BERRIES
THE SHOALS FAMOUS BANANA REEF
KAHLUA CHOCOLATE CAKE

