



Mother's Day

AT SANDCASTLES

1ST COURSE

SUMMERTIME STRAWBERRY SALAD

Mixed Greens, Feta Cheese, Red Onions, Strawberries,
Candied Pecans, Fresh Mint, Apple Cider Vinaigrette

2ND COURSE SELECTION

LAMB LOLLIPOPS

Seared with Garlic & Rosemary, served with Mint Pesto

GROUPER BITES

Blackened, and drizzled with a Ginger-Soy Cream Reduction

3RD COURSE SELECTION

HERB CRUSTED PRIME-RIB

Served with Roasted Garlic Fingerling Potatoes,
Caramelized Onions, Brown Butter, & a side of Au Jus

ANDOUILLE CRUSTED SNAPPER

Seared Panko-Andouille Crusted Red Snapper, topped with
Chive Oil, served with Mashed Red Potatoes & Asparagus

AIRLINE CHICKEN

Grilled Airline Chicken, topped with a Rosemary & Thyme Herb
Butter, served with Parsnip Puree & Sauteed Tri-Color Vegetables

DESSERT SELECTION

CHOCOLATE LAYERED CHAI TEA CAKE

OR

LEMON POSSET WITH ST. GERMAIN MARINATED BERRIES

MAY 10TH, 2026

\$55 PER PERSON | 12PM - 3PM

*PLUS TAX & AUTOMATIC 20% GRATUITY. DOES NOT INCLUDE ALCOHOL.
OPEN TO THE PUBLIC.