



## Mother's Day Weekend Dinner Features!

### Starters:

**Baked Brie with a Mixed Berry Glaze**..... 11.95

A mild French cheese baked to a creamy smooth texture, finished with a Mixed Berry glaze and served with a baguette roll.

**Baked Tomato Bisque Gratinée**..... 6.25

Rich tomato bisque baked with a trio of cheeses to a golden brown.

### Entrées:

**Queen Cut Prime Rib**..... 23.95

A perfect cut fit for a Queen of the Grille specialty slow roasted and finished to your liking. Our generous cut is topped with Au Jus. Served with two additional side vegetables.

**Chicken Marsala**..... 21.45

A boneless breast of chicken sautéed with exotic mushrooms, finished in a Marsala wine sauce. We plate this entrée with cous cous and serve one additional side vegetable.

**Shrimp Macaroni and Cheese**..... 15.95

Not your Mom's mac and cheese! We blend our creamy 8 cheese casserole with shrimp. Served with a side salad

**Red Beet, Goat Cheese, and Arugula Salad**..... 12.95

Roasted beets, crisp arugula, creamy goat cheese, and julienned strips of tart granny smith apples, tossed together with a honey vinaigrette dressing and candied walnuts.

### From the Soup Kettle:

**New England Clam Chowder**..... 5.95

Vegetable Du Jour

Chef's Choice

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