

BETTER IN BETHEL RESTAURANT

# MOTHER'S DAY BRUNCH

11:00AM-2:30PM

3 COURSE MEAL

\$49 PER PERSON

## SPECIAL BRUNCH COCKTAILS \$15

*Frozen Espresso  
Martini*

*Spring Spritz*  
Fresh Mint, Elderflower  
Liquor, Lime, Prosecco

*Frozen Blood Orange  
Margarita*

## APPETIZERS

**GOLDEN CALAMARI** Buttermilk Battered, Panko, Pepperoncini, Drizzle Zesty Thai Aioli. GF

**TRUFFLE WHIPPED RICOTTA** Honey, Walnuts, Herbs, Toasted Focaccia.

**FILET MIGNON MEATBALLS** Tender Bites, Spicy Pink Vodka Sauce, Aged Parmesan. GF

**BRIE FLATBREAD** Homemade Pinsa Crust, Creamy Brie, Hot Peach Jam, Arugula.

**BASIL CUCUMBER GAZPACHO** Chilled Blend Of Basil, Cucumber, Creamy Avocado, Spring Onions.(GF)(V)

**SPRING SALAD** Mixed Greens, Fennel, Goat Cheese, Berries, Pistachios, Wild Berry Vinaigrette. GF

## ENTREES

### TRUFFLE SHORT RIB HASH (GF)

Slow braised shredded short rib over crispy potatoes caramelized onions and wild mushrooms, two sunny side eggs, truffle hollandaise sauce.

### SANTORINI SALMON (GF)

Pan Seared Salmon  
Topped with Feta Spinach  
Tomato Mix, Citrus Dill Sauce  
Served with Vegetables and  
Roasted Potatoes

### SPRING CHICKEN

Boneless blackened chicken thighs, pan roasted, spring vegetable couscous, herb citrus yogurt drizzle.

### STEAK & FRITES (GF)

Tender NY Steak, topped with vibrant chimichurri sauce, aged parmesan crispy fries and arugula.

### NUTELLA WAFFLES

Belgium waffles topped with rich nutella sauce and fresh fruit.

### 20 LAYER SPRING LASAGNA

Chef's Signature Pesto  
Bechamel, Trio Cheese Mix,  
Lemony Spring Vegetable  
Succatash

### SMOKED SALMON OMELETTE (GF)

Norwegian Smoked Salmon  
Homemade Whipped Herb-garlic  
Cream Cheese, Red Onion, Capers,  
Fresh Dill, Citrus Dressed Arugula

## DESSERT

### COCONUT TRES LECHES

Rich & Moist Sponge Cake  
Soaked In Blend Of Milks  
Topped with Coconut Flakes

### CREPE CAKE

Delicate crepes layered **11 times**  
with a silky vanilla bean  
pastry cream, raspberry coulis, fresh  
berries

### SALTED CARAMEL GELATO (GF)

COFFEE & TEA SERVED WITH DESSERT

# MOTHER'S DAY DINNER

## SEASONAL SPECIALS AND LIMITED MENU

### SPECIAL COCKTAILS \$15

*Frozen Espresso  
Martini*

*Spring Spritz*  
Fresh Mint, Elderflower  
Liquor, Lime, Prosecco

*Frozen Blood Orange  
Margarita*

### APPETIZERS

- GOLDEN CALAMARI** Buttermilk Battered, Panko, Pepperoncini, Drizzle Zesty Thai Aioli. 18 GF
- TRUFFLE WHIPPED RICOTTA** Honey, Walnuts, Herbs, Toasted Focaccia. 17
- FILET MIGNON MEATBALLS** Tender Bites, Spicy Pink Vodka Sauce, Aged Parmesan. 18 GF
- BASIL CUCUMBER GAZPACHO** Chilled Blend Of Basil, Cucumber, Creamy Avocado, Spring Onions. 13 GF
- SPRING SALAD** Mixed Greens, Fennel, Goat Cheese, Berries, Pistachios, Wild Berry Vinaigrette. 15 GF
- CAESAR SALAD** Crisp Romain, Smokey Ciabatta, Aged Parm. 13
- BAKED BRIE** Creamy Brie, Homemade Raspberry Jam, Herbs, Toasted Focaccia. 18
- CORN RIBS** Iowa Corn, Chilli Butter, Lime Zest Creamy Sauce. 15 GF
- BEEF WELLINGTON BITES** Tender Short Rib, Puff Pastry, Creamy Mushroom Sauce, Aged Parmesan. 18
- SHRIMP COCKTAIL 4PCS** (GF) 17
- CHESAPEAKE OYSTERS** 6pcs/\$19 12 pcs/\$33 cocktail sauce, berry mignonette, hot sauce

### ENTREE

- 20 LAYER SPRING LASAGNA** Chef's Signature Pesto Bechamel, Trio Cheese Mix  
Lemony Spring Vegetable Succatash. 28
- MOLTO BRAISED** Cavatappi Pasta, Pulled Short Rib Ragout, Aged Parmesan. 30
- SHRIMP & GNOCCHI** Creamy Burrata, Herb Infused Pomodoro Sauce, Fresh Basil. 34
- LOBSTER PAELLA** Herb butter poached lobster tail, shrimp, mussels, over golden rice accented  
with Spanish spices and spring vegetables. 42 GF
- STUFFED CHICKEN** Chicken Breast, Four Cheeses Spinach & Tomato Mix, Wrapped In Crispy  
Bacon, Cilantro Lime Rice, Chimichurri Sauce. 29 GF
- GARDEN CHICKEN** Cutlet, Arugula, Avocado, Cucumber, Sungolds, Red Onion, Citrus  
Vinaigrette, Aged Parmesan. 27 GF
- SMASHBURGER TACOS** Kobe Beef, American Cheese, Shredded Lettuce, Pickles, Chipotle Aioli. 27
- TEQUILA-LIME SHRIMP TACOS** Charred Pineapple Salsa, Avocado, Crema, French Fries. 27
- HALIBUT** Pan Seared Halibut over Spring Vegetable Couscous, Herb Citrus Sauce. 42
- BRANZINO** Pan Seared Slightly Blackened, over Pomodoro Basil Risotto, Asparagus  
Aged Parmesan, Topped with Bright Fennel Arugula Slaw. 35 GF
- SANTORINI SALMON** Topped with Feta Spinach Tomato Mix, Citrus Dill Sauce. 32
- TUNA BOWL** Pink peppercorn crusted tuna, over cilantro white rice, mixed greens  
paired with vibrant pineapple salsa and zesty chimichurri sauce. 32 GF
- STUFFED PORK CHOP (BONE IN)** Caramelized onions, blue cheese crumbles and spinach filling  
finished with cherry pepper glaze, served over roasted potatoes and vegetables. 35 GF
- DRY AGED NEW YORK STRIP 14OZ** served with cacio & pepe sauce, seasonal vegetables  
and roasted potatoes. 45 GF

### SPECIAL DESSERT

**CREPE CAKE \$11**

Delicate crepes layered **11 times** with a silky vanilla bean pastry cream, raspberry coulis, fresh berries

# Happy Mothers Day

## FOOD

**Plain or Cheese Burger**

**Penne Pasta**

Butter or Red Sauce

**Chicken Tenders with Fries**

**Mac N Cheese**

**Cheese Ravioli**

Butter or Red Sauce



**\$20**

## DRINK

**Milk**

**Chocolate Milk**

**Apple Juice**

**Orange Juice**

**Soda**

## DESSERT

**Vanilla Ice Cream**

**Chocolate Ice Cream**

