

CYPRIAN'S RESTAURANT

MOTHER'S DAY 2024

- APPETIZERS -

JUMBO SHRIMP COCKTAIL \$14
with cocktail sauce and lemon

**SOUTHERN STYLE
LUMP CRAB CAKES** \$15
with black bean & corn salsa and chipotle aioli

FRIED BRUSSEL SPROUTS \$12
fresh brussel sprouts, deep fried and tossed with
bacon & maple sriracha glaze

**BUTTERNUT SQUASH
TORTELLACCI** \$12
handmade butternut squash tortellacci on a bed of
wilted spinach with roasted butternut squash,
caramelized onions, sundried cranberries & granny
smith apples in a creamy apple dijon sauce

- SALADS -

CLASSIC CAESAR \$9
crisp romaine tossed in caesar dressing, parmesan
cheese and croutons

HOUSE FIELD GREENS \$8
mixed greens, cucumber, grape tomatoes, red
onion, carrots and choice of dressing



- ENTRÉES -

TWIN FILETS \$32
two 3 oz filets wrapped in applewood smoked bacon,
topped with crumbled blue cheese and red wine
demi-glace served over mashed potatoes and grilled
asparagus

STUFFED SALMON \$31
fresh atlantic salmon with a shrimp and lobster
stuffing, finished with a sherry tarragon cream sauce
served with mashed potatoes and grilled asparagus

CHICKEN ZIO \$21
parmesan and panko crusted chicken breasts, deep
fried, served with fresh gnocchi in a vodka cream
sauce, finished with balsamic nectar and crispy
prosciutto

RATATOUILLE RAVIOLI \$22
handmade vegan ravioli, with sautéed summer
vegetables, baby spinach and garlic in extra virgin olive
oil

BRAISED SHORT RIBS \$29
boneless braised short ribs with brown sugar and
dijon glaze, red wine demi-glace and chive sour
cream served over mashed potatoes and grilled
asparagus

CLASSIC BURGER \$16
seasoned black angus beef on a buttery brioche bun
with lettuce, tomato, onion and pickles

add cheese (american, swiss, cheddar) \$1
add sauteed mushrooms or sauteed onions \$1
add bacon \$2
gluten free bun \$2