

# *Francisco Grande*

## *Mothers Day Extravaganza*

### **~Starters~**

#### **Soup Du Jour**

Today's Soup Offering Cup or Bowl

~3.25/4/50~

#### **Broiled Mushrooms**

Crimini Mushrooms, Broiled in Garlic Parsley Butter & Served on a Toasted Sliced Baguette

~5.95~

#### **Shrimp Cocktail**

Served with Signature Cocktail Sauce

~8.95~

#### **Tomato Basil Mozzarella**

Fresh Sliced Tomato, Garden Picked Basil and Soft Buffalo Mozzarella Cheese Finished with Balsamic Reduction

~6.95~

### **~Entrée Salads~**

#### **Grande Caesar Salad**

Crisp Romaine with Shredded Parmesan, Croutons, and a Creamy Caesar Dressing

~6.95~

Add Mesquite Grilled Chicken

~2.50~

Add Mesquite Grilled Shrimp

~3.50~

#### **Beef and Gorgonzola Salad**

Medallions of Beef Tenderloin Served over a Bed of Crisp Greens Finished with Crumbled Gorgonzola Cheese

~9.95~

#### **House Side Salad**

Dressings ~ Ranch, Blue Cheese, Italian, Honey Mustard, Vinaigrette

~3.95~

### **~Pasta~**

#### **Shrimp Scampi**

Angel Hair Pasta with Sautéed Gulf Shrimp Tossed with a White Wine Garlic Sauce

~18.95~

#### **Tortellini Alfredo**

Cheese Tortellini Tossed with Alfredo Sauce, Sautéed Garlic, Ham, Peas and Mushrooms

~15.25~

*\*Consuming Raw or Uncooked Food can Increase Your Risk of Food Bourne Illness\**

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## ~Entrées~

### **Roasted Prime Rib or Beef**

Slow Roasted with Fresh Rosemary and Garlic

~House Cut 14.95~

~Grande Cut 23.95~

~Larger Cuts add 1.50 per ounce~

### **Filet of Beef #**

8oz Beef Tenderloin Finished with a Red Wine Demi Glaze

~23.95~

### **Stuffed Filet of Sole**

Finished with Crab & Mornay Sauce

~15.95~

### **Steak Sandwich**

Grilled N.Y. Strip, Texas Toast with

~14.95~

### **Stagecoach Burger**

1/2 lb Beef Patty with Your Choice of Lettuce, Tomato, Onion, Pickle, Grilled Onion,  
Mushrooms and Bacon

~9.95~

### **Chicken Cordon Bleu**

Ham and Gruyere Cheese Stuffed Chicken Breast Finished with a Creamy Sauce Mornay

~14.95~

*All of the above Entrees above are accompanied with  
Your Choice of Garlic Mashed Potatoes, Baked Potato with Vegetable Du Jour*

### **Grilled Shrimp**

Grilled Gulf Tiger Shrimp in a Mildly Spicy Thai Sauce with Lightly Sauteed  
Seasonal Vegetables and Seasoned Rice

~16.95~

### **Pan Seared Breast of Muscovy Duck**

Finished with a Port Wine Reduction, Served with Garlic Mashed Potatoes and Vegetable Du Jour

~17.95~

## ~Great Plate Additions~

Sauteed Mushrooms ~2.95~

Grilled Shrimp ~3.50~

Sauteed Onions ~2.95~

Onion Rings ~2.95~

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## *~Desserts~*

### **Experience Our *Chocolate Fountain***

*~5.95~*



### **Warm Oozing Chocolate Cake**

Rich Chocolate Cake with a Molten Ganache Center and Fresh Whipped Cream

### **Dan's Raisin Bread Pudding**

Served with Rum-Caramel Sauce, Fresh Whipped Cream

### **New York Style Cheesecake**

Cream Cheese Cake, Vanilla, Crumble Crust

### **Lemon Tart**

Buttery Shortbread Crust Filled with House Made Lemon Curd

### **Champagne Vinegar Pie**

Garnished with Candied Pecans and Fresh Whipped Cream

### **Sour Cream and Raisin Pie**

Finished with Rum Sauce and Fresh Whipped Cream

### **House Choices of Ice Cream**

*~6.00~*