

# Mother's Day Dinner

Join us for a four course prix fixe dinner in our dining room in celebration of **Mother's Day on May 9, 2021 between 11am and 7pm**. Online reservations will not be available for parties of 7 or more, please call 912-236-2226 or 912-236-7326. Children 10 and under can order off **Good Times Children's Menu**. [www.goodtimesjazzbar.com/menu/](http://www.goodtimesjazzbar.com/menu/)

## **Appetizer (Choice of 1)**

**\*Shrimp Cocktail** - served on ice cold house-made cocktail sauce with fresh lemon.

**\*Oyster Rockefeller** - classic oysters on the half shell · fresh sautéed spinach · cream · seasonings & spices topped with apple-wood smoked crispy bacon - baked in a hot oven.

**\*Seafood Au Gratin** - classic oysters · shrimp · jumbo lump crabmeat · cream · seasonings & spices topped with freshly grated Parmigiano-Reggiano cheese - baked in oven.

**Creamed Spinach & Artichoke Dip** - creamed spinach & artichoke hearts served with crusty French bread.

## **Soup (Choice of 1)**

**Fresh Crab & Corn Chowder** - fresh whole kernel corn · jumbo lump crab meat · seasonings & spices.

**French Onion Soup Au Gratin** - fresh sliced onions · house-made croutons · seasonings & spices topped with Swiss cheese.

## **Salad (Choice of 1)**

**Good Times House Salad** - sliced cherry tomatoes · roasted pecans · fresh apple-wood smoked crispy bacon bits · house-made croutons on Butter lettuce with Buttermilk dressing.

**Caesar Salad** - fresh crisp hearts of romaine lettuce mixed in our special zesty Caesar dressing & Parmesan cheese with house-made croutons.

## **Entrée (Choice of 1)**

**Vegetarian Three-Egg Omelet** – spinach · red bell peppers · onions · tomatoes · mushrooms & cheddar cheese with creamy grits or lyonnaise potatoes with brioche toast.

**\*Salmon Cake & Poached Eggs** - citrus hollandaise · lyonnaise potatoes with toasted English muffin.

**\*Prime Rib of Beef with Au jus & Popovers** - horseradish mashed potatoes · creamed spinach.

**Cornish Game Hen with Cornbread Dressing & Natural Gravy** - macaroni 'n' cheese & southern style green beans.

**\*Pan Broiled Grouper with Chive Butter** · savannah red rice · stewed okra & tomatoes.

## **Dessert (Choice of 1)**

Country Bread Pudding with Praline Sauce

Cheesecake with Fresh Strawberries & Strawberry Sauce

Southern Pound Cake with Fresh Assorted Berries & Chantilly Cream

Georgia Peach Cobbler with Leopold's Vanilla Ice Cream

## **Beverage**

Free refills on soft drinks, iced tea, hot tea, coffee, lemonades & fruit juice

**\$54.95 per person plus 7% sales tax and 20% gratuity**

**Menu created by Chef Joe Randall**

***\*Items are served raw or under cooked, or may contain raw or undercooked ingredients. Notice: Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions or in a high-risk population: pregnancy, children & elderly.***

