

Mother's Day Dinner

À PRIX FIXE MENU

Join us for a four course prix fixe dinner in our dining room in celebration of **Mother's Day on May 12, 2019 between 11am and 7pm**. Online reservations will not be available for parties of 7 or more, please call 912-236-2226. Children 10 and under can order off **Good Times Children's Menu**. 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 Red Snapper with Lemon 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

\$49.95 per person plus 7% sales tax and 20% gratuity

**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.*



Menu created by Chef Joe Randall