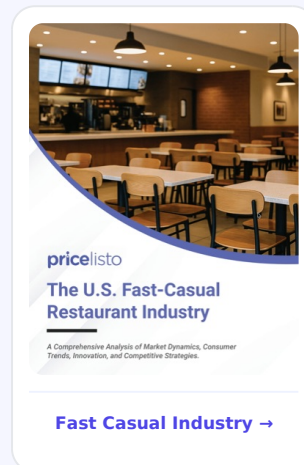




Mothers Restaurant

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Most Ordered

ITEM	PRICE
Dijon Peppercorn Tourna Does Of beef tenderloin aside wild mushroom ragout and veal, zinfandel reduction.	\$23.95
Steak Sandwich 10 oz. strip steak with peppers, onion and provolone.	\$14.75
NY Strip Steak 12 oz. served aside garlic mashed potatoes.	\$24.50
Penne Pasta Served with chicken, beets, toasted walnuts and gorgonzola cream.	\$18.50
Chicken Wings Jumbo wings. Mild, medium or hot.	\$11.50
Southwestern Shrimp Fritters Served with cilantro and red pepper chipotle aioli.	\$10.50
Spaghetti Squash Served with prosciutto, fresh sage and Asiago.	\$8.50
Provence Bread Basket Grilled bread, basil pesto, roasted red peppers, goat cheese and Nicoise olives.	\$7.95
Hearts of Romaine Caesar vinaigrette, shaved reggiano and garlic crostini.	\$7.50
Grilled Swordfish Orange ginger butter, sesame snow peas, wasabi and pickled ginger.	\$20.75
Meatloaf Of beef, veal and pork aside garlic mashed potatoes and gravy.	\$15.75
Chicken Quesadilla Cheddar, tomatoes and jalapeño.	\$10.50

Appetizers

ITEM	PRICE
Spaghetti Squash (Appetizers) Served with prosciutto, fresh sage and Asiago.	\$8.50
Southwestern Shrimp Fritters (Appetizers) Served with cilantro and red pepper chipotle aioli.	\$10.50
Warm Brie and Artichoke Dip Served with garlic croutons.	\$8.75
Provence Bread Basket (Appetizers) Grilled bread, basil pesto, roasted red peppers, goat cheese and Nicoise olives.	\$7.95
Roasted Garlic and White Bean Hummus Made in-house served with crostinis.	\$8.50
Sausage Stuffed Portobello Mushrooms Served with tomato cream sauce.	\$10.50
Chinese Baby Back Ribs Served with cabbage and red pepper slaw.	\$9.50
Steamed Mussels Served in a red curry and coconut milk broth.	\$11.25

Soup and Salad

ITEM	PRICE
Hearts of Romaine (Soup and Salad) Caesar vinaigrette, shaved reggiano and garlic crostini.	\$7.50
Mesclun Salad Plain - dressed french greens or loaded - roasted beets, portabella mushrooms, fired leeks and gorgonzola.	\$6.75
House Salad Mixed greens with chickpeas and red onion.	\$4.75
Smoked Rainbow Trout Bliss potatoes, red onion, fresh spinach and mustard dill dressing.	\$12.25

Entrées

ITEM	PRICE
NY Strip Steak (Entrées) 12 oz. served aside garlic mashed potatoes.	\$24.50
Penne Pasta (Entrées) Served with chicken, beets, toasted walnuts and gorgonzola cream.	\$18.50
Dijon Peppercorn Tourna Does (Entrées) Of beef tenderloin aside wild mushroom ragout and veal, zinfandel reduction.	\$23.95
Grilled Swordfish (Entrées) Orange ginger butter, sesame snow peas, wasabi and pickled ginger.	\$20.75
Meatloaf (Entrées) Of beef, veal and pork aside garlic mashed potatoes and gravy.	\$15.75
Pan Seared Scallops Served with black fettuccine, spinach, red pepper and saffron cream.	\$23.75
Center Cut Pork Chop Served with blue cheese walnut stuffing and port glaze over braised cabbage.	\$19.25

Bar Menu

ITEM	PRICE
Chicken Wings (Bar Menu) Jumbo wings. Mild, medium or hot.	\$11.50
Chicken Quesadilla (Bar Menu) Cheddar, tomatoes and jalapeño.	\$10.50
Steak Sandwich (Bar Menu) 10 oz. strip steak with peppers, onion and provolone.	\$14.75
Meatloaf Sandwich Served with lettuce, tomato and mayonnaise.	\$10.25
10 Oz. Burger Grilled, certified, Angus beef with topping.	\$10.50
Steak Quesadilla Monterey jack, caramelized onion and roasted poblano pepper.	\$11.50
BBQ Chicken Sandwich Grilled with peppers, onion and provolone.	\$10.50