

MOTHERS DAY

BRUNCH

11-1

STEAK & EGGS

8oz PRIME NY STRIP, TWO EGGS, YUKON GOLD POTATO HASH,
ROMESCO SAUCE, PEA TENDRILS

BENEDICTS

TWO POACHED EGGS, GRILLED BRIOCHE, YUKON GOLD
POTATO HASH, HOLLANDAISE SAUCE

LOBSTER TAIL

CRAB CAKE

SMOKED BRISKET

STUFFED FRENCH TOAST

THICK CUT BRIOCHE, MARSCAPONE CHEESE, FRESH STRAWBERRIES,
LOCAL MAPLE SYRUP, CHANTILLY CREAM, CHICKEN APPLE SAUSAGE

THREE EGG FRITTATA

SPINACH, TOMATO JAM & AGED CHEDDAR, YUKON GOLD POTATO
HASH, CHICKEN APPLE SAUSAGE, GRILLED BRIOCHE

ALL DAY SPECIALS

ROAST PRIME RIB of BEEF

CREAMY HORSERADISH MASHED POTATO, JUMBO ASPARAGUS

SEAFOOD RISOTTO

SHRIMP, SCALLOPS, LOBSTER, SCAMPI RISOTTO, CHIVE OIL

FRESH CATCH

OUR CHEFS DAILY PREPERATION

DESSERT

SEASONAL COBBLER

FRESH STRAWBERRY & BLUEBERRY SHORTCAKE

DARK CHOCOLATE "CHAMPAGNE" MOUSSE, CHANTILLY CREAM