



FEATURED COCKTAILS

Bottomless Mimosa ... 12
*fresh orange juice and
Francois Montand Brut Champagne*

Bottomless Bloody Mary ... 12
*New Orleans's Style with Tito's Vodka,
Zing Zang and Pickled Vegetable garnish*

3 Course, Price Fix Menu ... \$42 per person (no substitutions, tax & gratuity additional)

APPETIZER (CHOICE)

Smoked Salmon Bruschetta
*house smoked Faroe Island salmon, lemon aioli,
micro salad with shallot - dill vinaigrette, crispy capers*

Tuna & Avocado Tartare
*ahi tuna, avocado, mango, ponzu marinade,
soy caramel, ginger aioli, crispy wontons*

Avocado Burrata Toast
*avocado - cilantro - lime smear, burrata-ricotta cheese,
heirloom tomatoes, pickled red onions, grilled sourdough*

Truffled Deviled Eggs
(4) black truffled egg yolks, tomato-mustard seed jam

Nashville Oysters
*buttermilk marinated, flour dusted & quick fried oysters,
Nashville sauce, baby arugula, scallions*

Classic Wedge Salad
*grape tomatoes, vanilla pickled red onions,
Nueske's bacon, blue cheese crumbles and dressing*

Caesar Salad
*whole leaf romaine, asiago croutons,
parmesan tuile, shredded reggiano*

Tomato Basil Bisque
basil oil drizzle

MAIN COURSE (CHOICE)

Crab Cake Benedict
*2 poached eggs, jumbo lump crab cakes,
Nueske's bacon, toasted baguette, Cajun hollandaise,
side of asparagus spears and fresh fruit*

Steak & Eggs
*mesquite grilled hanger steak, 2 over easy eggs,
paprika dusted papas bravas,
sautéed green kale, datil pepper emulsion*

Duck Confit Hash
*house made duck confit, 2 poached eggs,
roasted fingerling potatoes, sautéed peppers & onions,
house made chorizo, spicy hollandaise, duck glacé*

Chicken & Waffles
*buttermilk fried chicken tenders, Belgium waffle,
black peppered Nueske's bacon,
Crystal® sauce compound butter, pecan syrup*

California Brunch BLT
*fried egg on fresh avocado, Nueske's bacon, bibb lettuce,
roma tomato, warm croissant, Crystal Sauce aioli
side of: tomato bisque, caesar, frites or sweet potato fries*

Beef Steak Burger
*house ground steak, aged cheddar, Nueske's bacon,
fried egg, caramelized onion, garlic aioli, brioche bun
side of: tomato bisque, caesar, frites or sweet potato fries*

Poached Pear & Goat Cheese Salad
*Purple Haze® goat cheese, candied pecans, raisins,
caramelized onion, Urban Farms lettuce, apple cider vin
add: sautéed shrimp, seared salmon or grilled chicken*

Black Mission Fig & Baby Kale Salad
*red quinoa, blue cheese crumbles, walnuts,
prosciutto crisps, beet chips, aged balsamic vinaigrette
add: sautéed shrimp, seared salmon or grilled chicken*

Local Flounder
*warm orzo with sweet corn, sun dried tomato,
edamame & vidalia, sautéed green kale,
bell pepper-saffron jam, basil pesto*

Faroe Island Salmon
*goat cheese parsley whipped potatoes,
asparagus, shiitake mushrooms, cippolini,
yellow tomato coulis, herbed pistachio panko crust*

Argentinian Red Shrimp Linguini
*grape tomato, baby spinach, artichoke hearts, roasted
crimini, parsley - white wine - garlic butter sauce,
fresh pasta, aged pecorino, grilled baguette*

Grilled Lamb Chops
*mesquite grilled New Zealand 1/2 rack,
parmesan gnocchi, sautéed baby spinach,
roasted roma tomatoes, red wine reduction*

DESSERT (CHOICE)

Midnight Velvet Mousse Cake
*ganache cake crust, dark chocolate mousse,
chocolate shavings, raspberry coulis, fresh berries*

Vanilla Crème Brulee
Madagascar vanilla bean, fresh berries

Key Lime Cheese Cake
*Meyer lemon - vanilla meringue,
white chocolate & coconut drizzle*

Ice Cream or Sorbet
vanilla or cinnamon ice cream or raspberry sorbet

CHILDREN'S MENU

Chicken Tenders (grilled or fried) or Cheeseburger Sliders, served with frites or fruit ... 12